THE BAKER'S CAFE

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The Baker's Cafe Cookbook

The Baker's Cafe
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Many thanks to all those who have contributed over the last five years to the creation of this book; the recipe testers, tasters, bakers and buyers. Most especially thanks to Deb and Jeff O'Connor and Bill Owens for pulling it all together and finally making it happen.

Special thanks and love to George McTavey and Richard Johnson for keeping a roof over our heads, our doors swinging open, our counters high, our bread racks secure and our home and bakery fires burning. We could not do it without you.

The Baker's Cafe Cookbook (1993) is dedicated to all the women and men who have worked at The Baker's Cafe since it began over 15 years ago. Your great talents, hard work, long hours, love and laughter have made The Bakery what it is today and what we hope it always will be.

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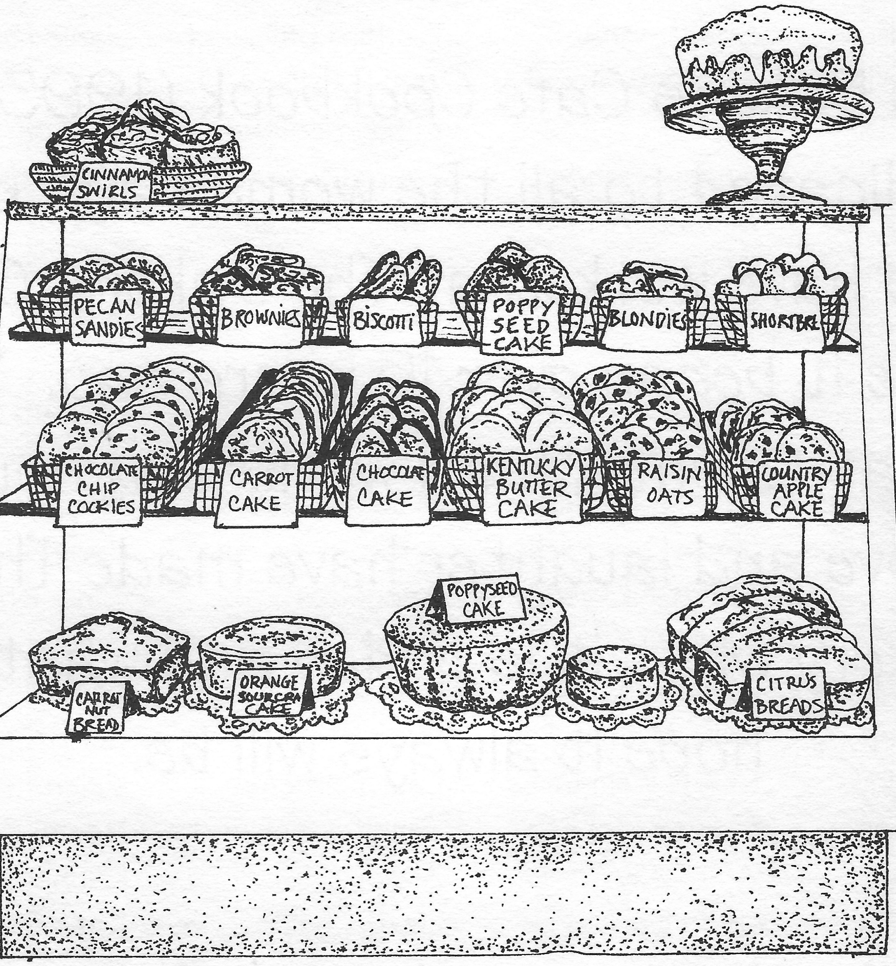
CINNAMON SWIRLS
PECAN SANDIES
BROWNIES
BISCOTTI
POPPY SEED CAKE
BLONDIES
SHORTBRE
CHOCOLATE CHIP COOKIES
CARROT CAKE
CHOCOLATE CAKE
KENTUCKY BUTTER CAKE
RAISIN OATS
COUNTRY APPLE CAKE
POPPYSEED CAKE
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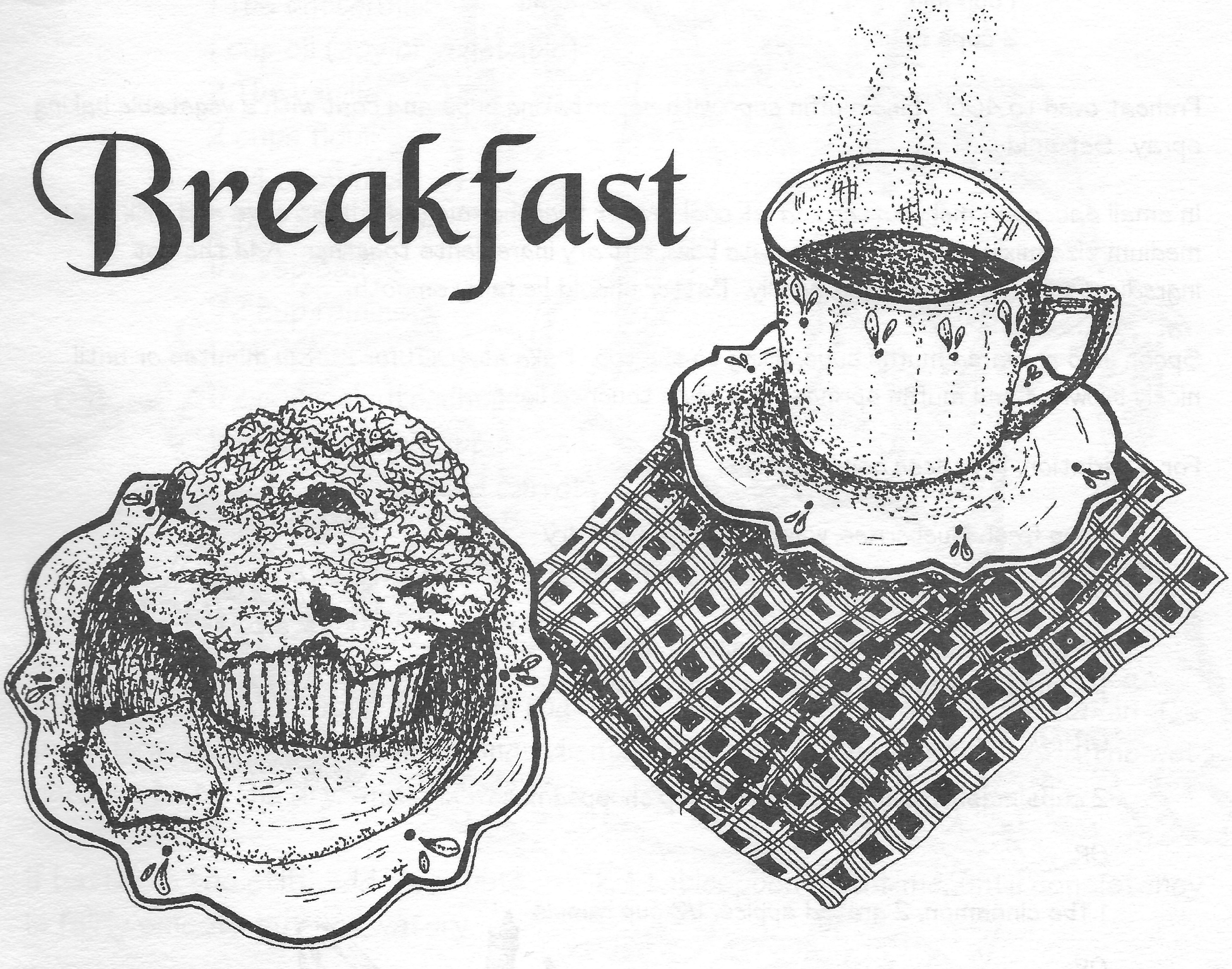
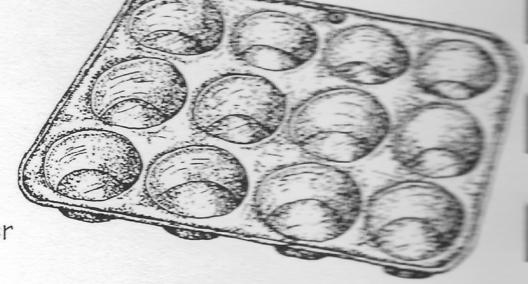
Breakfast



BASIC MUFFIN RECIPE



Yield: 1 dozen

1/2 cup melted butter
2 eggs
1 cup milk
2 cups flour

1/2 cup sugar
1 Tbs baking powder
1/2 tsp salt

Preheat oven to 400°. Line muffin cups with paper baking cups and coat with a vegetable baking spray. Set aside.

In small saucepan melt butter and let cool. Whisk together melted butter, eggs and milk in a medium size mixing bowl. In a separate bowl, sift dry ingredients together. Add the wet ingredients to the dry and mix gently. Batter should be fairly smooth.

Spoon into prepared muffin cups, filling to the top. Bake at 400° for 25-30 minutes or until nicely browned and muffin springs back when touched lightly.

For a variation, try these combinations:

1 cup fresh blueberries, washed and patted dry

OR

2 cups cherries, rinsed and drained , and
1/2 cup chopped walnuts, pecans or hazelnuts

OR

2 cups mashed bananas, and 1/2 cup chopped nuts

OR

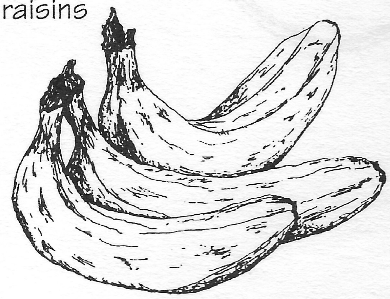
1 Tbs cinnamon, 2 grated apples, 1/2 cup raisins

OR

1 cup chocolate chips

OR

Make up your own!



Helpful Hint: At the Cafe we use an ice cream scoop to spoon the batter into muffin cups; it makes the task easy and clean and the muffins are uniform in size.

Morning Glory Muffins

Yield: 18 muffins

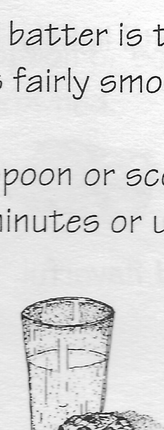
3 eggs
1 Tbs buttermilk
1 cup oil (soy or vegetable)
2 Tbs vanilla
2 cups flour
1 1/4 cup sugar
2 tsp baking soda
1/2 tsp salt
1/2 cup raisins
1/2 cup coconut
1/2 cup walnuts, chopped
1 grated, peeled apple
2 cups fresh grated carrot

Preheat oven to 400°. Line a muffin tray with paper baking cups and coat lightly with a vegetable baking spray. Set aside.

In a medium size mixing bowl, whisk together eggs, buttermilk, oil and vanilla. In a larger bowl, sift together all dry ingredients. Add apples and carrots. Add the wet ingredients to the dry, and mix well with a wooden spoon or rubber spatula.

If batter is too stiff, add more buttermilk, 1 tablespoon at a time, until consistency is fairly smooth but not watery.

Spoon or scoop into prepared muffin cups, filling to the top. Bake at 400° for 25 minutes or until muffins spring back when lightly touched.



To make your own buttermilk, add a squirt of lemon juice to whole milk. Let rest for 10 minutes before using.

These are "the best loved muffins" at the Baker's Cafe. They are moist, sweet and crunchy.

FAT-FREE OAT BRAN MUFFINS

Yield: 1 dozen

1 cup plus 2 Tbs skim milk
1/2 cup fruit juice (apple is good)
2 egg whites
1/2 cup plus 2 Tbs honey
1 cup whole wheat flour
1/2 cup wheat germ
1/2 cup rolled oats
3/4 cup oat bran
3/4 cup wheat bran
1 tsp baking soda
1 tsp baking powder
1/2 tsp salt
1/2 cup raisins

Preheat oven to 400°. Line muffin tray with paper baking cups and coat lightly with a vegetable baking spray. Set aside.

In a medium-size bowl, whisk together milk, juice, egg whites, and honey. In a separate large bowl, sift together well all remaining dry ingredients. Add the wet ingredients to the dry and mix gently.

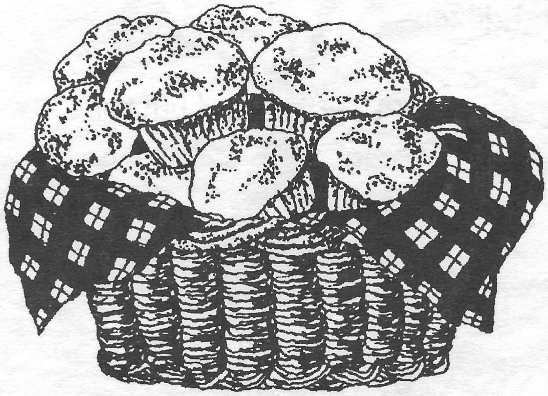
Spoon or scoop into prepared muffin cups. Bake for 25 minutes or until lightly browned. Muffins are done when they will spring back when touched.

For variations to this recipe add 1/2 cup chopped nuts or dried fruit.

Here's our version of the healthiest muffin - and it's moist and flavorful.

Oatmeal Raisin Muffins

Yield: 1 dozen



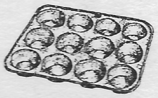
1 cup rolled oats
1 cup buttermilk
1/2 cup melted butter
1 egg, beaten lightly
1/2 cup brown sugar
1 1/2 cups plus 2 Tbs flour
1/2 tsp baking soda
1/2 tsp salt
1 1/2 tsp baking powder
1/2 cup raisins

Begin one hour ahead of time by soaking the oats in the buttermilk in a small bowl. Stir and let sit.

Preheat oven to 400°. Line muffin tray with paper baking cups and coat with vegetable baking spray. Set aside.

In small saucepan, melt butter, transfer to bowl. Stir together butter, egg and brown sugar until well blended. In a separate bowl, sift together dry ingredients; fold in oat mixture, then raisins. Add the wet ingredients to the dry and mix gently.

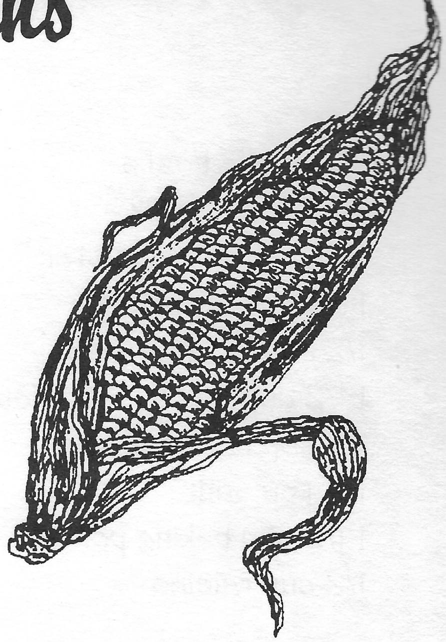
Spoon or scoop into prepared muffin cups. Bake for 25-30 minutes or until lightly browned.



These are a rich, sweet and chewy muffin.

Cheddar Corn Muffins

Yield: 1 dozen

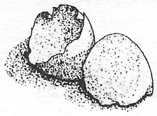


1/4 cup melted butter
1 egg
1 cup milk
1 1/4 cups flour
1/2 cup cornmeal
1 Tbs baking powder
1/2 tsp salt
pinch cayenne pepper
1 1/4 cups grated cheddar cheese
paprika

Preheat oven to 400°. Line muffin tray with paper baking cups and coat with a vegetable baking spray. Set aside.

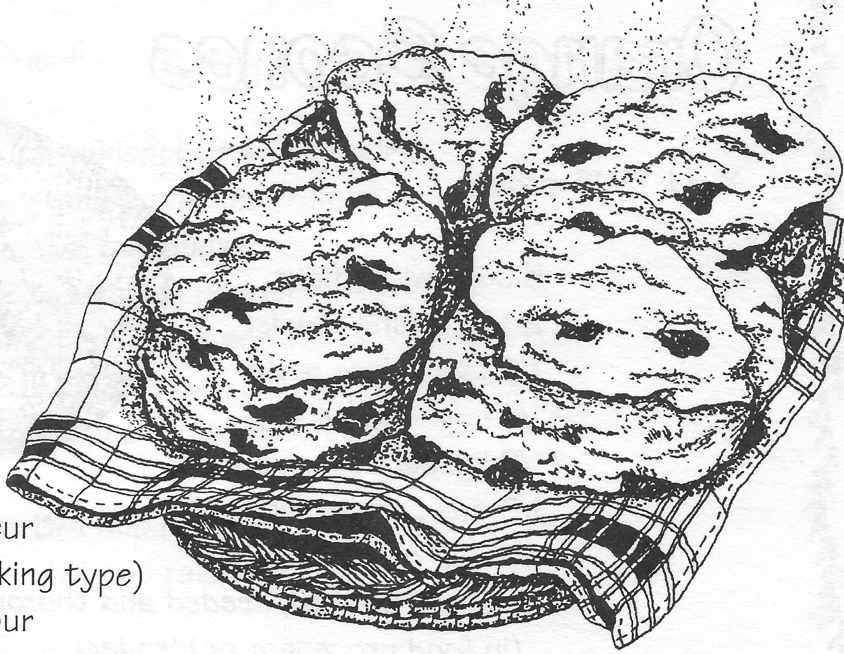
In a small saucepan, melt butter; let cool. Whisk together butter, egg and milk in a medium size bowl. In a separate bowl, sift dry ingredients together; fold in 1 cup of the grated cheese. Add the wet ingredients to the dry and mix gently.

Spoon into prepared muffin cups. Carefully sprinkle remaining 1/4 cup of grated cheese and a light shake of paprika over the tops of each muffin. Bake for 25-30 minutes or until nicely browned and cheese looks melted.



A delicious golden muffin, particularly good served with chili or a mexican casserole.

Sherried Raisin Scones



Yield: 12 to 15 scones

1 cup raisins
1/4 cup sherry liqueur
(not the cooking type)
4 1/2 cups white flour
2 tsp baking powder
1/2 tsp baking soda
1/2 cup sugar
1/2 lb cold butter, cubed
1 1/4 cups buttermilk

1 beaten egg (used for "painting" tops of scones)

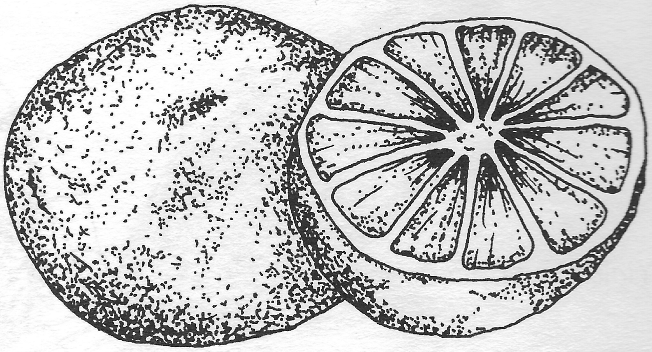
Before beginning, soak the raisins in a small bowl with sherry for one hour.

In a large bowl, sift together flour, baking powder, soda amd sugar with a wooden spoon. Cut in cold butter with a pastry cutter until mixture is well combined. It will have a coarse texture. Add raisins, sherry and buttermilk to make an easily handled but not too firm dough. Roll out 1" thick on floured surface and cut into circles, using a 3" round cutter. Re-roll dough as necessary. Place scones on well greased or non-stick cookie sheet. Brush each scone with beaten egg. Bake at 400° for 15-20 minutes or until golden brown.

 The sherried raisins give these puffy scones a rich, delicious flavor.

Orange Scones

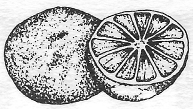
Yield: 12-15 scones



5 cups white flour
2 tsp baking powder
1/2 tsp baking soda
1/2 cup sugar
1/2 lb cold butter, cubed
1/3 cup orange juice
1/8 cup orange liqueur
1 orange, washed, seeded and thoroughly chopped
(in food processor or blender)
1/2 cup buttermilk

1 beaten egg (used for "painting" the tops
of scones)

In a large bowl, sift together flour, baking powder, baking soda and sugar. Cut in cold butter with pastry cutter until mixture is well combined. Add juice, liqueur and well chopped orange. Then add buttermilk to make an easily handled but not too firm dough. Add additional flour if dough is too sticky. Roll dough out 1" thick on floured surface and cut into circles using a 3" round cutter. Re-roll dough as necessary. Place scones on well greased or non-stick cookie sheet. Brush each scone with beaten egg and sprinkle with additional sugar. Bake at 400° for 15-20 minutes or until golden brown.



A rich, zesty scone

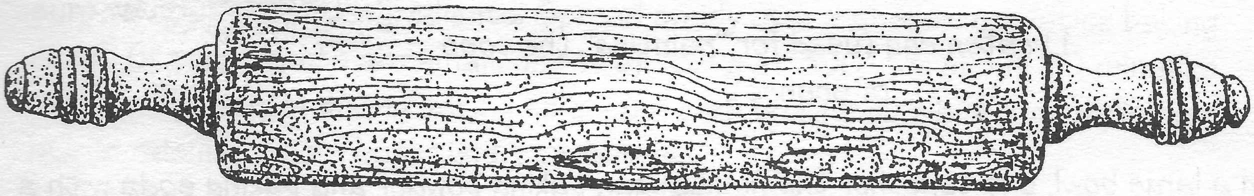
Graham Scones

Yield: 12-15 scones

2 1/2 cups unbleached white flour
2 cups graham cracker crumbs
1/2 cup sugar
2 tsp baking powder
1/2 tsp baking soda
1/2 lb cold butter, cubed
1 1/4 cups buttermilk

Optional: 3/4 cup chopped walnuts
3/4 cup raisins

1 beated egg (used for "painting" the tops of scones).



In a large bowl, sift together white flour, graham crumbs, sugar, baking powder and baking soda with a wooden spoon. Cut in cold butter with a pastry cutter until mixture is well combined. It will have a coarse texture. Add walnuts and raisins. Then add buttermilk to make an easily handled but not too firm dough. Add additional flour if dough is too sticky. Roll dough out 1" thick on floured surface and cut into circles, using a 3" round cutter. Re-roll dough as necessary. Place scones on a well greased or non-stick cookie sheet. Brush each scone with beaten egg. Bake at 400° for 15-20 minutes or until golden brown.

Try adding chocolate chips and or nuts for a flavorful treat.

Maple Walnut Scones

Yield: 12-15 scones

4 1/2 cups unbleached white flour
1/4 cup sugar
2 tsp baking powder
1/2 tsp baking soda
1/2 lb cold butter, cubed
1 cup buttermilk
1/2 cup maple syrup
1 Tbs maple flavoring
1 cup chopped walnuts

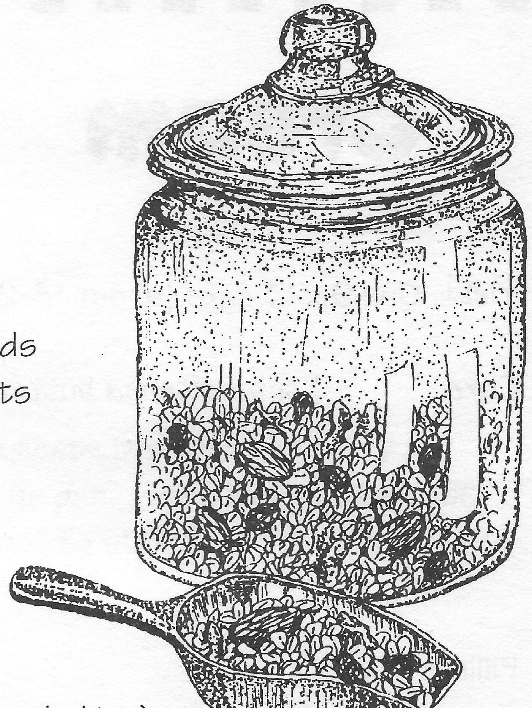
1 beaten egg (used for "painting" the tops of scones).

In a large bowl, sift together the flour, sugar, baking powder and baking soda with a wooden spoon. Cut in cold butter with a pastry cutter until mixture is well combined. It will have a coarse texture. In a small bowl, whisk together buttermilk, syrup, maple flavoring and walnuts. Add this mixture to the flour mixture and combine well. Add additional flour if dough is too sticky. Roll out to 1" thick on floured surface and cut into circles, using a 3" round cutter. Re-roll dough as necessary. Place scones on well greased or non-stick cookie sheet. Brush each with beaten egg. Bake at 400° for 15-20 minutes or until golden brown.

A delicious, rich scone. Great plain or toasted.

GRANOLA

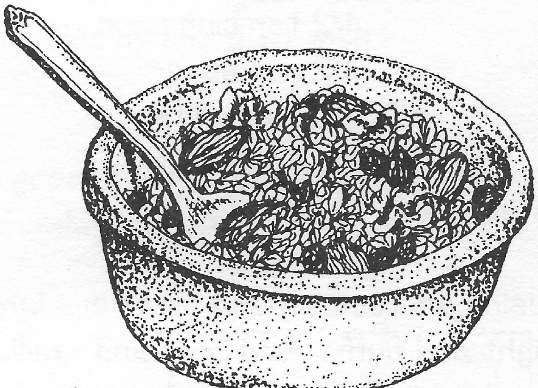
Yield: 2 lbs or about 8 cups



4 cups rolled oats
1/2 cup wheat germ
1/4 cup whole or chopped almonds
1/2 cup coarsely chopped walnuts
1/4 cup peanuts (unsalted)
1/4 cup shredded coconut
1/2 cup sunflower seeds
2 Tbs sesame seeds
1/2 cup oil (soy or vegetable)
1/2 cup honey
1/2 cup raisins (to be added after baking)

Sift with your hands, all dry ingredients except raisins, in a large bowl. When completely mixed, pour oil and honey over the top. Again, mix very well, making sure to coat the dry ingredients. Spread evenly over a shallow non-stick baking sheet (if your sheets are small, use two). Bake at 350° for about 30 minutes stirring frequently during baking to ensure even browning. When granola is cool, stir in raisins. Store in airtight containers.

☆ Optional: You can add to your granola:



1 Tbs cinnamon
1 Tbs vanilla
chopped dried fruit
toasted soy nuts
2 Tbs nutritional yeast
pumpkin seeds, wheat flakes, rice, bran or
any other favorite cereal ingredient!

Granola makes a great snack, a cereal served with milk, or use it in baking cookies or bars. A good alternative to store-bought cereals.

Cream Cheese Filled

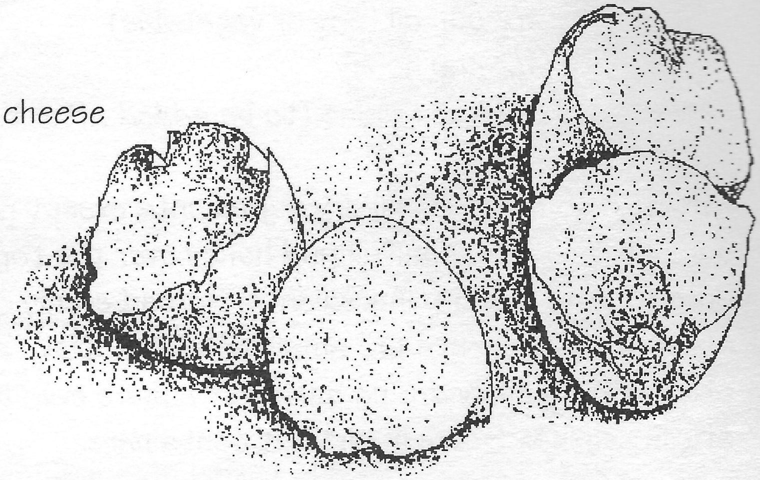
Yield: One 9 x 13 cake (about 18-20 servings)

Cake:

- 1 cup softened butter
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt
- 1 cup buttermilk

Filling:

- 12 oz soft cream cheese
- 1 egg yolk
- 3/4 cup sugar
- 3/4 tsp vanilla



Topping:

- 3/4 cup flour
- 1/2 cup pecans
- 1/2 tsp cinnamon
- 1/2 cup sugar
- 1/2 cup butter

Make Cake:

Using an electric hand mixer, in a large bowl, blend butter with sugar. Beat until light and fluffy. Add eggs and vanilla, blending well. Sift together in another bowl flour, powder, soda and salt. Add flour mixture alternately with buttermilk to the butter and sugar mixture until butter is well blended.

Spread half the batter into a greased and floured 9" x 13" pan.

Coffee Cake

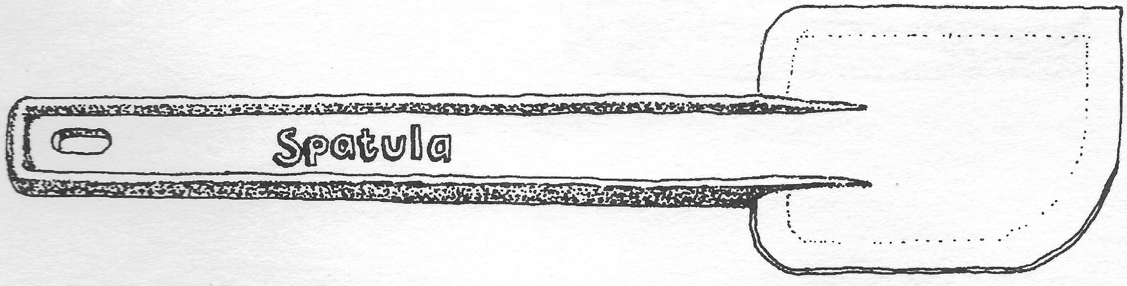
Make filling:

Using a mixer or food processor, blend all ingredients together until very smooth. Drizzle this filling over the batter in the pan. Now gently spread the remaining batter over the filling, being careful not to stir up the batter with the filling.

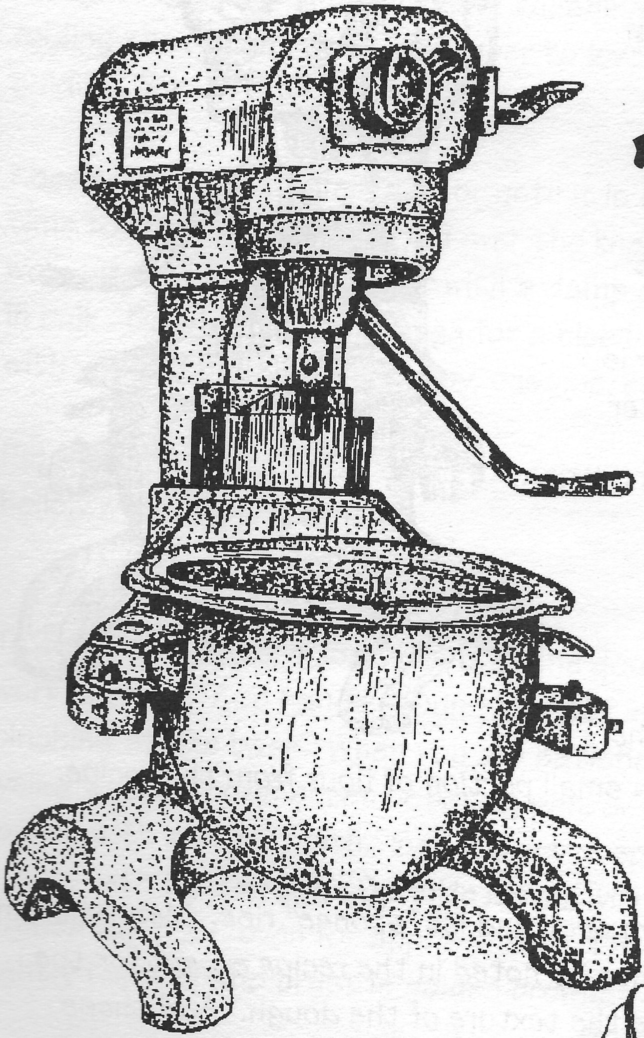
Make topping:

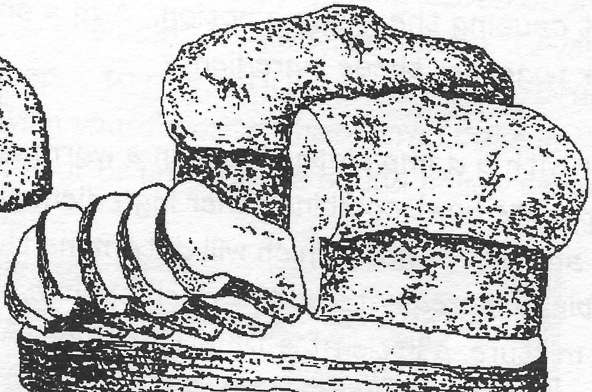
Using a food processor, blend together the flour, pecans, cinnamon and sugar. Add the butter in small cubes and pulse the processor until it becomes a coarse meal. If mixture clumps together, place it in a bowl and add a few tablespoons of flour. Mix with hands until you have a nice, dry streusel. Sprinkle this mixture over the top of cake. Pat crumbs very lightly into top of cake. Bake at 350° for 60 minutes or until a cake tester comes out clean, and the streusel is lightly browned. Cool cake in pan for 15 minutes. Invert onto oblong platter and cool completely. Turn right side up and dust with confectioners sugar.

☆ This is a delicious, moist cake, with a gooey cheese filling and streusel topping. Try making it for a special Sunday brunch.

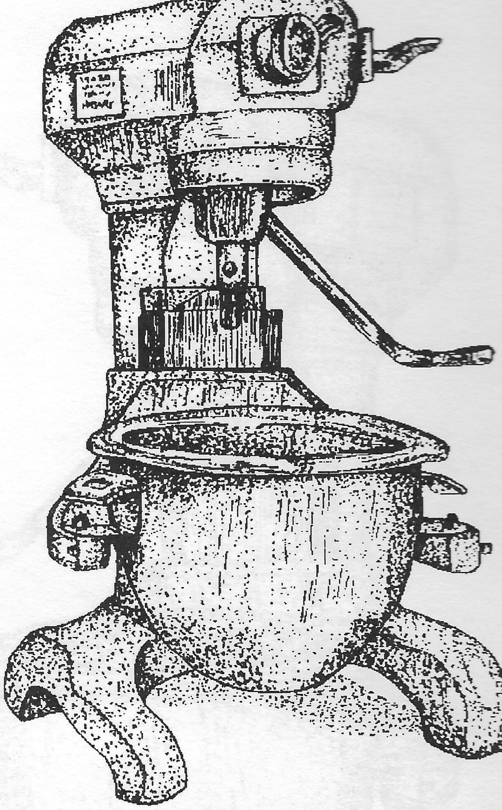


Bread





Simple Sponge Method



At the Cafe, our experience has taught us that the best way to a beautiful tasty loaf of bread is with a simple sponge starter.

To create your starting sponge, in a large mixing bowl dissolve active dry yeast in lukewarm water. It is very important that the water is body temperature to soften and activate the yeast cells. If the water is too hot the yeast will be killed. If the water is too cold, the yeast will remain inactive.

Whisk lightly. The mixture will become frothy. Add a drop of sweetener. With these recipes, honey is used most often. Feel free to substitute with molasses, sugar, etc. Add the sweetener to feed the yeast causing the growing action. Add a small portion of flour from the recipe. Whisk together these ingredients.

Cover with a damp cloth. Place in a warm spot and let "sponge" rise. Meanwhile, in a separate bowl, combine other ingredients as noted in the recipe except for the final amount of flour which will determine the texture of the dough. Add these combined ingredients to the risen sponge. Now add the final amount of flour to this mixture, a little at a time, using your hands or a wooden spoon to combine them.

When mixture begins to pull off the side of the bowl, turn this shaggy mass onto a floured work surface. Knead the remaining amount of flour into the mass using a pushing motion with your fingers and knuckles. Use additional flour, if needed, until the dough loses its stickiness and becomes smooth and springy.

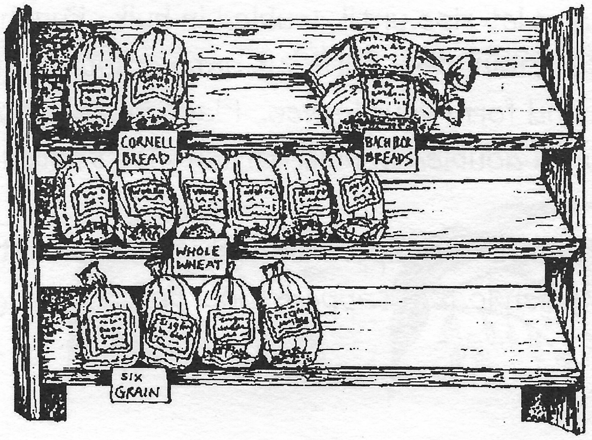
Turn the dough into a well-greased bowl. Cover with a damp cloth. Place in a warm, draft-free spot to rise. Let rise until doubled in bulk. Punch down the dough. Fold it over, cover and let rise a second time.

After the second rising, turn onto a floured surface for final kneading and formation. Divide the dough into equal pieces. These will be your loaves. You will find your own way and rhythm of kneading, be it pushing down or simply rolling and folding the dough. Just remember to love your dough. Do not force or tear it; guide it gently.

Knead dough 3 to 5 minutes or until it is satiny smooth and elastic. Now it is time to form the loaves. Fold over the kneaded dough. Place smooth side up in a well-greased loaf pan. Cover with a damp cloth. Place in a warm spot until doubled in bulk. Brush with beaten egg for a nice brown crust. Feel free to sprinkle loaves with your favorite seeds: poppy, sesame, etc, or oats, wheat germ, etc.

Place in pre-heated 350° oven for approximately 1 hour, or until the loaves sound hollow when tapped lightly.

To create a *free form* loaf, fold over the dough and place smooth side up on the work surface. Cup hands around the loaf and rotate the loaf within your hands, pinching at the base. When you are satisfied with the shape, place loaves on a well-greased cookie sheet or baking pan, or one scattered with cornmeal. Cover loaves with a damp cloth. Set in a warm spot to rise until doubled in bulk. Brush loaves with beaten egg. Sprinkle loaves with your favorite whatevers. Bake in preheated 350° oven for approximately 1 hour or until loaves sound hollow when lightly tapped, and crust is golden brown.



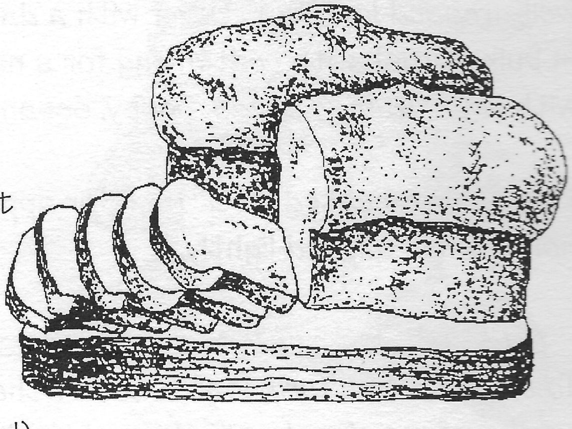
CORNELL BREAD

The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 Tbs dry yeast, whisking together until frothy. Let stand 5 minutes to proof. Whisk thoroughly 1 1/2 cups unbleached white flour and a drop of honey into the yeast mixture. Cover with a damp cloth and place in a warm spot. Let rise 5 to 10 minutes.

Meanwhile in another mixing bowl combine:

- 1/3 cup soy flour
- 3/4 cup wheat germ
- 1 Tbs nutritional or brewers yeast
- 1/8 cup oil (soy or vegetable)
- 1/4 cup honey
- 1 1/2 cups unbleached white flour
- 1 1/2 tsp salt
- 1/4 cup skim milk powder (optional)



Add these ingredients to your sponge. Mix thoroughly adding 2 cups unbleached white flour plus any additional flour as needed. Knead thoroughly about 5 minutes until dough is smooth and elastic.

Turn dough into a well-greased bowl. Cover with a damp cloth and set in a warm place and let rise until doubled in bulk. Punch down and let rise a second time, about 20 minutes. Turn out onto a floured surface. Divide dough into 2 equal parts and form your loaves. Place in well-greased 4" x 8" loaf pans. Let rise a final time until doubled in bulk. Brush with beaten egg or melted butter.

Bake at 350° for approximately 1 hour or until loaves are golden brown and sound hollow when loaf is tapped. Cool before slicing.

Rye-Oatmeal Bread

The Sponge:

In a mixing bowl, whisk together 4 cups lukewarm water and 3 Tbs dry yeast. Let stand 5 minutes to proof. Whisk thoroughly into yeast mixture 1 1/2 cups unbleached white flour and a drop of honey. Cover with a damp cloth and let rise in a warm, draft-free spot about 5 minutes.

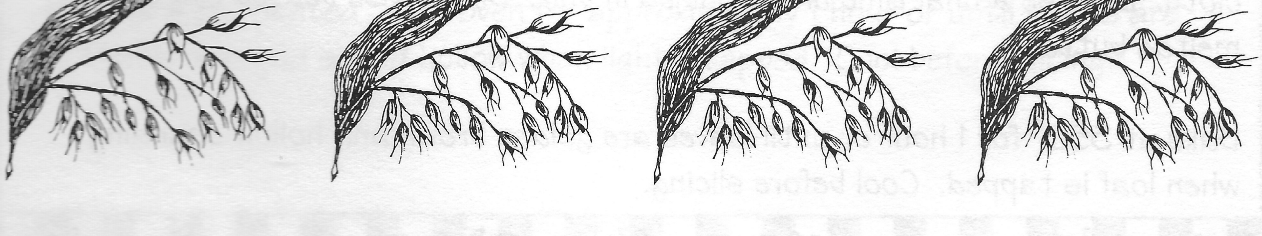
Meanwhile, in another mixing bowl, combine:

1/4 cup oil (soy or vegetable)
1/4 cup honey
1 1/2 cups rolled oats
2 tsp salt

Add these ingredients to your sponge. Slowly add 2 cups of organic rye flour, 1/2 cup at a time; add 2 cups unbleached white flour to the rye and oat dough, working in the flour with your hands until texture is springy and somewhat firm. Use additional white flour as needed.

Turn dough into a well-greased bowl. Cover with a damp cloth and set in a warm place. Let rise until double in bulk. Punch down and let rise again. Turn out onto a floured surface. Divide dough into 2 equal pieces and form your loaves. Place in well-greased 4" x 8" loaf pans, cover with a damp cloth and let rise again until double in bulk. Brush with beaten egg or melted butter.

Bake at 350° for approximately 1 hour, or until loaves are golden and sound hollow when lightly tapped. Cool before slicing.



Mill Hollow Bread

The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 1/2 Tbs dry yeast, whisking together until frothy. Let stand 5 minutes to proof. Whisk thoroughly 1 1/2 cups whole wheat flour and a drop of honey into the yeast mixture. Cover with a damp cloth and place in a warm spot. Let rise 5 to 10 minutes.

Meanwhile, in another mixing bowl, combine:

2 Tbs oil (soy or vegetable)
2 Tbs molasses
1/3 cup honey
1/2 cup sunflower seeds
1/4 cup bran
1/4 cup wheat germ
1/2 cup rye flour
1 cup milk (at room temperature)
1 1/2 tsp salt

Add these ingredients to your sponge, mixing well. Now add 2 cups whole wheat flour. Use additional flour as needed to form your dough.

Turn dough into a well-greased mixing bowl. Cover with a damp cloth and set in a warm place to rise until doubled in bulk. Punch down and let rise a second time, about 20 minutes. Turn out onto a floured surface. Divide dough into 2 or 3 equal pieces and form your loaves. Individually knead the dough using additional flour as needed. Knead loaves gently until loaves are smooth. Set free-form loaves on a baking sheet dusted with cornmeal. Cover with a damp cloth. Let rise a final time until doubled in bulk. Brush with beated egg or melted butter.

Bake at 350° for 1 hour or until loaves are golden brown and hollow sounding when loaf is tapped. Cool before slicing.

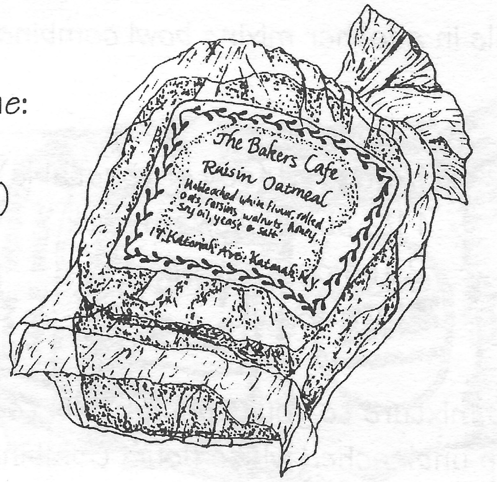
Raisin Oatmeal Bread

The Sponge:

In a mixing bowl, combine 4 cups lukewarm water and 3 Tbs dry yeast whisking together until frothy. Let stand 5 minutes to proof. Add 1 1/2 cups whole wheat flour and a drop of honey. Whisk thoroughly. Cover with a damp cloth and let rise 5 to 10 minutes.

Meanwhile, in another mixing bowl combine:

1/4 cup oil (soy or vegetable)
1/4 cup honey
1 /2 cups rolled oats
1 1/2 cups raisins
1/4 cup ground walnuts
2 tsp salt



Add these ingredients to your sponge. Slowly add 3 cups unbleached white flour, 1/2 cup at a time, working it in with your hands. Use additional flour as needed to make a firm but springy dough.

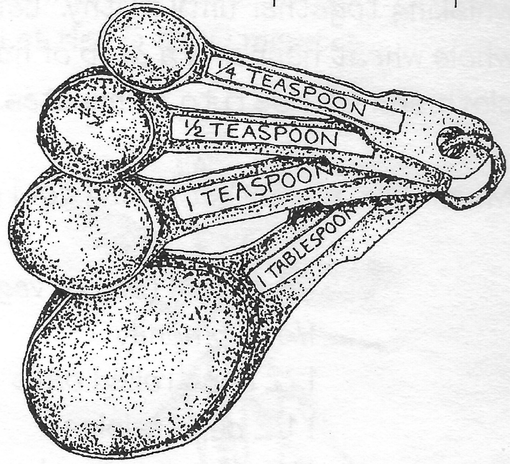
Turn dough into a well-greased bowl, cover with a damp cloth and set to rise in warm spot until doubled in bulk. Punch dough down and let rise a second time. Turn dough out onto a floured surface. Divide dough into 3 equal pieces and form your loaves. Place in well-greased 4 x 8" loaf pans, cover with a damp cloth and let rise a final time until doubled in bulk. Brush with beaten egg or melted butter.

Bake in a pre-heated 350° oven for approximately 1 hour or until loaves are golden brown and sound hollow when lightly tapped. Cool before slicing.

Rye Bread

The Sponge:

In a mixing bowl, whisk together 3 cups lukewarm water and 2 Tbs dry yeast until frothy. Let stand 5 minutes to proof. Whisk thoroughly into the yeast mixture 1 cup unbleached white flour and a drop of honey. Cover with a damp cloth and place in a warm spot. Let rise 5 to 10 minutes.



Meanwhile in another mixing bowl combine:

- 1/4 cup honey
- 1/4 cup oil (soy or vegetable)
- 1 1/2 cups lukewarm milk
- 2 Tbs caraway seed
- 1 1/2 tsp salt

Add this mixture to your sponge. Mix together 2 cups rye flour (organic is best), and 1 cup unbleached white flour. Combine flours into sponge. Mix slowly, working it in with your hands. Use additional unbleached white flour, if needed, to keep dough from sticking until a smooth dough is formed.

Turn dough into well-greased bowl, cover with a damp cloth and place in a warm spot. Let rise until doubled. Punch down and let rise a second time.

Turn out onto a floured surface. Divide the dough into 2 or 3 pieces. Knead until smooth and elastic. Feel free to use a little white flour if stickiness is a problem.

Form your loaves and place in well-greased 4" x 8" loaf pans or place "free form" loaves on baking sheet dusted with cornmeal. Once again, cover with a damp cloth and let rise until double. Paint with melted butter or beaten egg for rich color and crust. Bake at 350° for approximately 1 hour, or until top is golden brown and loaves sound hollow when lightly tapped. Cool before slicing.

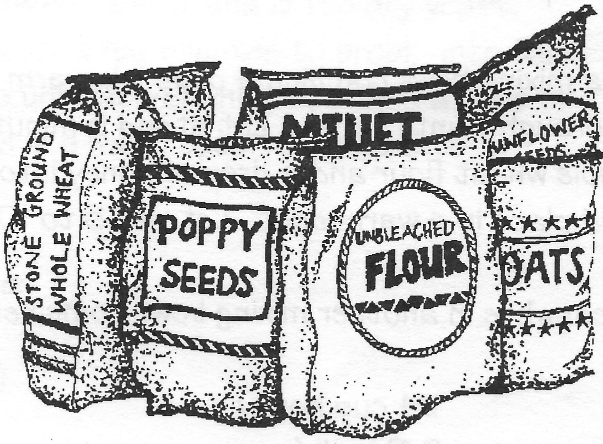
SIX GRAIN BREAD

The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 1/2 Tbs dry yeast, whisking together until frothy. Let stand a few minutes. Add 1 1/2 cups unbleached white flour and a drop of honey. Whisk thoroughly. Cover with a damp cloth and set in a warm spot to rise for 5 to 10 minutes.

Meanwhile, in a mixing bowl combine all dry ingredients:

1/2 cup wheat germ
1 1/4 cups rolled oats
2/3 cup sunflower seeds
1/3 cup poppy seeds
3 cups whole wheat flour
1 1/2 cups unbleached white flour
2 tsp salt



In another bowl combine wet ingredients:

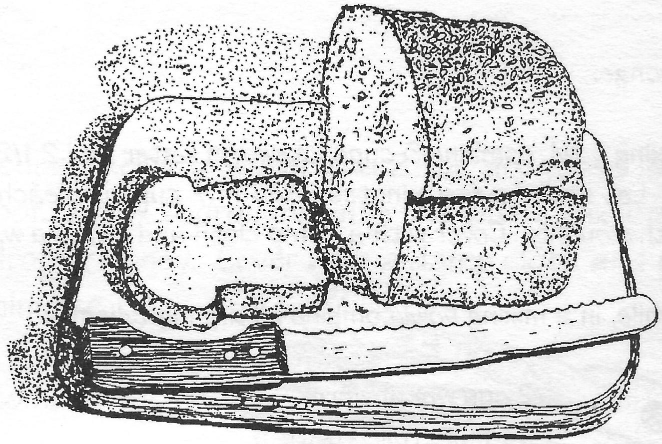
1/3 cup molasses
1/3 cup oil (soy or vegetable)
1 beaten egg
1/3 cup milk
1 1/2 cups millet (cooked and cooled)

When the sponge has risen, first add half of the combined dry ingredients mixing well. Then add all combined wet ingredients, and the other half of the dry ingredients. Use additional unbleached white flour as needed to create a smooth and springy dough.

Turn into a well-greased bowl, cover with a damp cloth, and set in a warm spot to rise until doubled in bulk. Punch the dough down and let rise again, about 20 minutes. Turn out on a floured surface. Divide the dough into 2 equal pieces and form your loaves. Place in well-greased 4" x 8" loaf pans, cover with a damp cloth and set to rise a final time until double in bulk. Brush with beaten egg or melted butter.

Bake in a 350° oven for approximately 1 hour, or until loaves are golden brown and sound hollow when lightly tapped. Cool completely before slicing.

Whole Wheat Bread



The Sponge:

In a mixing bowl, combine 4 cups lukewarm water and 3 Tbs dry yeast, whisking thoroughly until frothy. Let stand 5 minutes to proof. Whisk thoroughly 1 1/2 cups whole wheat flour and a drop of honey into yeast mixture. Cover with a damp cloth and place in a warm spot. Let rise 5 to 10 minutes.

Meanwhile in another mixing bowl, combine:

- 1/4 cup honey
- 2 Tbs oil (soy or vegetable)
- 1 tsp salt
- 2 1/2 cups whole wheat flour

Add these ingredients to the sponge. Mix thoroughly and add additional flour as needed. Knead thoroughly about 5 minutes until dough is smooth.

Turn dough into a well-greased mixing bowl. Cover with a damp cloth and let rise until doubled in bulk. Punch down and let rise a second time, about 20 minutes. Turn out onto a floured surface. Divide into 2 equal parts and form your loaves. Individually knead the dough using additional flour as needed. Knead until loaves are smooth. Place in well-greased 4" x 8" loaf pans. Cover with a damp cloth and let rise until doubled in bulk. Brush with beaten egg or melted butter.

Bake at 350° for approximately 1 hour, or until loaves are golden brown and sound hollow when lightly tapped. Cool before slicing.

Sunflower Whole Wheat Bread

In a preheated 350° oven, lightly roast:

1 1/2 cups raw sunflower seeds

Set aside to cool.

The Sponge:

In a large mixing bowl, combine 4 cups lukewarm water and 3 Tbs dry yeast, whisking together until frothy. Let stand for a few minutes to proof. Into this yeast mixture whisk thoroughly 1 1/2 cups unbleached white flour and a drop of honey. Cover with a damp cloth and place in a warm spot. Let rise 5 to 10 minutes.

Meanwhile in another mixing bowl, combine:

1/2 cup oil (soy or vegetable)
1/2 cup honey
2 1/2 cups whole wheat flour
1 1/2 tsp salt

Add these ingredients to your sponge. Add the cooled, roasted sunflower seeds also. Slowly combine 2 cups unbleached white flour, 1/2 cup at a time, working it in well with your hands. Use additional flour as needed until the dough is smooth and springy.

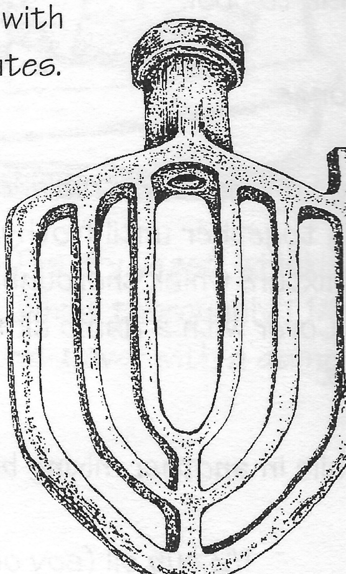
Turn dough into a well-greased bowl. Cover with a damp cloth, set in a warm place and let rise until doubled in bulk. Punch down and let rise a second time. Turn out onto a floured surface. Divide dough into 3 equal parts and form your loaves. Place in well-greased 4" x 8" loaf pans. Let rise a final time until doubled in bulk. Brush with beaten egg or melted butter.

Bake at 350° for approximately 1 hour, or until loaves are golden brown and sound hollow when lightly tapped. Cool before slicing.

Challah

The Sponge:

In a mixing bowl, combine 4 cups lukewarm water and 3 Tbs dry yeast. Whisk until frothy. Let mixture stand a few minutes to proof. Add 2 cups unbleached white flour and a drop of honey. Whisk thoroughly and cover with a damp cloth. Set in a warm spot to rise 5 to 10 minutes.



Meanwhile in a mixing bowl combine:

- 3 eggs, beaten
- 1/2 cup honey
- 3/4 cup oil (soy or vegetable)
- 1 Tbs salt

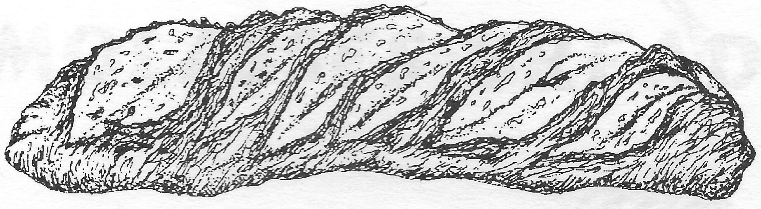
Add these ingredients to the sponge. Slowly add 5 1/2 cups unbleached white flour, 1/2 cup at a time, working it in slowly with your hands. Use additional flour as necessary to make a firm but elastic dough.

Turn into a well-greased bowl. Cover with a damp cloth and set in a warm place and let rise until doubled. Punch down and let rise a second time. Turn out onto a floured surface. To form challah, you may choose whatever shape you like; experiment with dividing the dough into 3 equal parts and rolling 3 snake-like pieces and braiding them together.

Place on a well-greased cookie sheet, brush with beaten egg or melted butter and sprinkle with poppy seeds.

Variation: For whole wheat challah, replace 3 cups of unbleached white flour with 3 cups organic whole wheat flour.

French Bread



The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 Tbs dry yeast, whisking together until frothy. Sprinkle in 1 1/2 cups unbleached white flour and 2 Tbs sugar. Whisk thoroughly. Cover with a damp cloth and place in a warm spot. Let rise 5 to 10 minutes. When sponge has risen add:

6 cups unbleached white flour, 1/2 cup at a time
3 tsp salt

Use additional flour as needed until dough is smooth and elastic. Turn into a well-greased bowl; cover with a damp cloth and set in a warm place to rise until doubled in bulk. Punch down and let rise again. Turn out on a floured surface.

To form the french loaf, divide the dough into three equal pieces. Flatten the dough into a long rectangle. Starting at the bottom corner, roll the dough up like a jelly roll, pinching in gently as you move across. When you get to the other side, roll and pinch the other way. When you reach the top of the rectangle, pinch the seam closed and lightly roll the dough to create a long, uniform loaf. Cover and let rise until loaf softens, approximately 5 to 10 minutes. Brush with beaten egg and make diagonal cuts with a knife.

Bake on a cookie sheet sprinkled with cornmeal in a preheated 400° oven until crispy brown, approximately 25-30 minutes.

For herbed french bread: When sponge has risen add:

6 cups unbleached white flour
3 tsp salt
1 large onion (chopped)
2 cloves garlic (chopped)
1/4 cup dillweed

Use additional flour as needed to create desired texture. Form and bake as directed above.

Whole Wheat French Bread

The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 Tbs dry yeast. Whisk together until frothy. Sprinkle in 2 cups whole wheat flour and 2 Tbs sugar. Whisk thoroughly. Cover with a damp cloth and let rise in a warm spot 5 to 10 minutes.

When the sponge has risen add:

- 4 1/2 cups unbleached white flour
- 1/4 cup wheat germ
- 1/4 cup soy flour
- 1/4 cup wheat or oat bran
- 3 tsp salt

Use additional white flour as needed until the dough is smooth and springy. Turn dough into a well-greased bowl; cover with a damp cloth and set in a warm spot to rise until doubled in bulk. Punch dough down and let rise a second time. Turn dough out on a floured surface.

To form loaves, see the french bread recipe.

CORN AND MOLASSES BREAD

The Sponge:

In a mixing bowl, whisk together 2 1/2 cups lukewarm water and 2 Tbs dry yeast. Let stand 5 minutes to proof.

Whisk into the yeast mixture 1 1/4 cups unbleached white flour and 1 drop molasses. Cover with a damp cloth and let rise in a draft-free place for 5 minutes.

Meanwhile in a separate bowl combine:

- 3/4 cup cornmeal
- 2 1/2 cups unbleached white flour
- 1 1/2 tsp salt

To the sponge add:

- 1/8 cup oil (soy or vegetable)
- 1/2 cup molasses

Now add the cornmeal/flour mixture working it into the sponge evenly. Use additional flour as needed to create a firm, springy, slightly sticky dough.

Turn dough into a well-greased bowl and cover with a damp cloth. Let rise until doubled in bulk. Punch down and let rise a second time. Turn dough out onto a floured surface; divide dough into 2 equal pieces and form your loaves. Place in well-greased 4" x 8" loaf pans. Cover with a damp cloth and let rise a final time until doubled in bulk. Brush with beaten egg or melted butter.

Bake at 350° for approximately 1 hour, or until loaves are golden brown and sound hollow when lightly tapped. Cool before slicing.

Onion Herb Bread

The Sponge:

In a mixing bowl, combine 3 1/2 cups lukewarm water and 3 Tbs dry yeast, whisking together until frothy. Whisk thoroughly 1 1/2 cups unbleached white flour and a drop of honey into the yeast mixture. Cover with a damp cloth and let rise in a warm spot, about 5 minutes.

Meanwhile, chop 1 medium-large onion and 1 clove garlic coarsely.

Set aside:
- 1 beaten egg
- 1 1/2 Tbs chopped rosemary
- 1 1/2 tsp thyme
- 1/2 tsp sage

Into the sponge mixture combine:

- 1 1/2 cups whole wheat flour
- 1/4 cup honey
- 1/8 cup oil (soy or vegetable)

Now add chopped onion and garlic, beaten egg, and herbs you set aside and 1 1/2 tsp salt. Mix thoroughly adding 3 cups unbleached white flour using any additional flour as needed to create desired texture. This dough may be a little sticky due to the onion and the egg.

Turn dough into a well-greased bowl. Cover with a damp cloth and set in a warm place. Let rise until doubled in bulk. Punch down and let rise a second time. Turn out onto a floured surface. Divide into 2 or 3 equal pieces and form your loaves. Place in well-greased 4" x 8" loaf pans; cover with a damp cloth. Let rise a final time until doubled in bulk. Brush with beaten egg or melted butter.

Bake at 350° for 1 hour, or until loaves are golden brown and sound hollow when lightly tapped. Cool completely before slicing.

Cheddar Bread

The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 1/2 Tbs dry yeast, whisking until frothy. Whisk in 1 cup of unbleached white flour and a drop of honey. Cover with a damp cloth and set in a warm spot to proof for about 15 minutes.

Meanwhile scald 1 1/2 cups of milk , then let cool to room temperature.

In a bowl combine 4 cups unbleached white flour, 4 cups grated cheddar cheese, and 2 tsp salt. Add this to the yeast mixture, along with 1/8 cup honey, and the cooled milk. Slowly work in all the ingredients with your hands, using additional flour as needed to keep the dough from sticking to the bowl, and to form an elastic, springy dough.

Turn into a well-greased bowl. Cover with a damp cloth and set in a warm place to rise until doubled in bulk. Punch the dough down and let rise again. Turn dough out onto a floured surface. Divide into 2 equal pieces and form your loaves. Put in well-greased 4" x 8" loaf pans, cover with a damp cloth and place in a warm spot to rise until double in bulk. Brush with beaten egg or melted butter.

Bake in a preheated oven at 350° for approximately 1 hour, until loaves are golden brown and sound hollow when lightly tapped.

Laurie's Vegetable Bread

The Sponge:

In a mixing bowl, combine 3 cups lukewarm water and 2 Tbs dry yeast, whisking together until frothy. Add 1 1/2 cups unbleached white flour and a drop of honey. Let rise 5 to 10 minutes.

Meanwhile, prepare and pat dry these ingredients:

1/2 cup shredded carrots
1/2 cup chopped green pepper
1/2 cup chopped red pepper
1/2 cup chopped onion
1 chopped tomato

Set these ingredients aside.

In a mixing bowl combine:

1/4 cup oil (soy or vegetable)
1/4 cup honey
1/2 cup wheat germ
1 1/2 tsp salt
1 1/2 cups whole wheat flour

Add these ingredients to the risen sponge. Also add the chopped vegetables. Combine all ingredients thoroughly. Slowly add 3 cups unbleached white flour, 1/2 cup at a time, working it in well with your hands. Use additional flour as needed.

Turn dough into a well-greased bowl, cover with a damp cloth and let rise in a warm spot until doubled in bulk. Punch dough down and let rise again, about 15-20 minutes. Turn dough out onto a floured surface. Divide dough into 2 equal parts and form your loaves. Place in well-greased 4" x 8" loaf pans, cover with a damp cloth and let rise a final time. Brush with beaten egg or melted butter.

Bake in a pre-heated 350° oven for 1 hour or until loaves are golden brown and sound hollow when lightly tapped. Cool before slicing.

Irish Soda Bread

Combine dry ingredients in a mixing bowl:

8 cups unbleached white flour
3/4 cup sugar
1/8 cup baking powder
1 1/2 tsp baking soda
1 1/2 tsp salt

Cut in 1/2 lb butter. Combine these ingredients until texture is like coarse cornmeal.

Mix in:

4 beaten eggs
1 1/2 cups raisins

Slowly add:

1/2 quart (2 cups) buttermilk

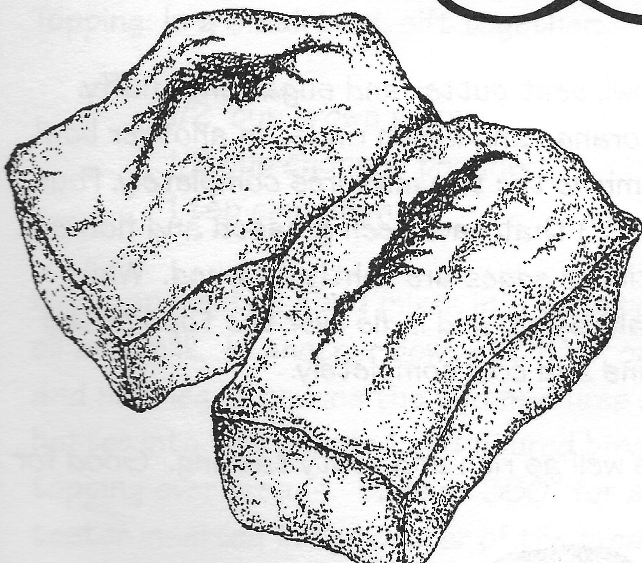
Optional: 2 Tbs caraway seed

The desired texture for our Irish Soda Bread is simply a combination of these ingredients. It is a biscuit-like bread. Don't worry if it seems too dry, just add a little extra buttermilk. There is no rising time for these loaves.

Divide the dough into 2 or 3 equal parts. Knead the dough gently to create a free form loaf. Cup your hands around the loaf and rotate the loaf within your hands, pinching at the base. Place the loaves on a baking pan scattered with cornmeal.

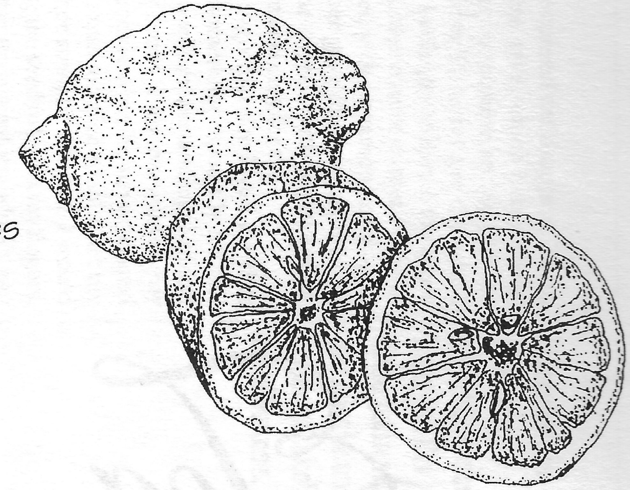
Brush the loaves with beaten egg or melted butter. Bake in a preheated 350° oven for approximately 1 hour.

Tea Loaves



Citrus Bread

Yield: 2 loaves

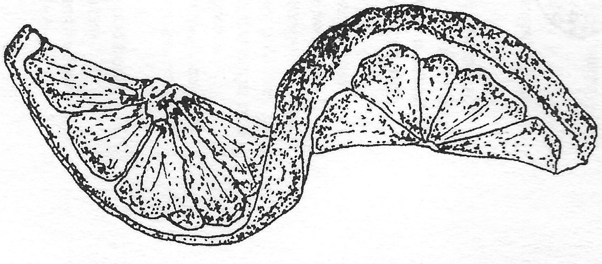


1 1/2 cups unsalted butter
1 3/4 cups sugar
6 eggs
Fresh grated rind of 2 oranges
Fresh grated rind of 1 lemon
3 cups flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt

Syrup: Heat in a small saucepan:
1/2 cup strained fresh lemon juice
1 cup strained fresh orange juice
3/4 cup confectioner's sugar

Using an electric hand mixer, in a large bowl, beat butter and sugar until fluffy. Beat in eggs one at a time. Add grated orange and lemon rinds. In another bowl, sift flour with powder, soda and salt. Combine the two mixtures completely. Pour the batter into two bread loaf pans (4" x 8") that have been greased and floured. Bake at 350° for 50-60 minutes, or until the edges are lightly browned. While breads are still warm and in the pans, make syrup and ladle over the tops of the breads. Cool 15 minutes, remove from pans and cool completely.

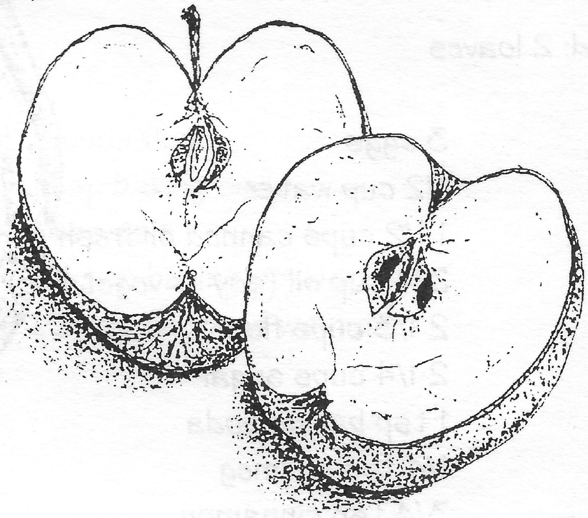
A beautiful-looking sweet bread as well as rich and zesty tasting. Good for any time of the year.



Oatmeal Applesauce Bread

Yield: 2 loaves

4 eggs
1 1/2 cups sugar
2 1/2 cups applesauce
2/3 cup oil (soy or vegetable)
1/2 cup milk
2 1/4 cups flour
2 cups rolled oats
1 1/2 tsp salt
2 tsp baking soda
2 tsp baking powder
1 tsp cinnamon
1 tsp nutmeg
1 cup raisins



Topping: In a small bowl, sift together:

1/2 cup brown sugar
1/2 cup chopped pecans
1 tsp cinnamon

Using an electric hand mixer, in a large bowl, combine eggs, sugar, applesauce, oil and milk. In another bowl, sift flour, oats, salt, soda, powder, cinnamon, and nutmeg. Combine the two mixtures gradually. Stir in the raisins. Pour batter into two greased and floured bread loaf pans, (4" x 8"). Sprinkle topping over breads. Bake at 350° for about 50-60 minutes or until a cake tester inserted in the center of the bread comes out clean. Cool 5 minutes, remove from pans and cool completely.

This is a wonderful autumn sweetbread.

Cranberry Pumpkin Bread

Yield: 2 loaves

3 eggs
1/2 cup water
1 1/2 cups canned or fresh puréed pumpkin
3/4 cup oil (soy or vegetable)
2 1/3 cups flour
2 1/4 cups sugar
1 tsp baking soda
1/4 tsp nutmeg
3/4 tsp cinnamon
1 1/2 cups chopped cranberries
1 cup chopped walnuts

Using an electric hand mixer, in a large bowl, combine eggs, water and pumpkin. Add oil; blend well. In another bowl, sift together remaining dry ingredients. Combine the two mixtures gradually. Combine completely. Fold in cranberries and nuts. Pour batter into two greased and floured bread loaf pans (4" x 8"). Bake at 350° for 50-60 minutes or until a cake tester inserted in the center of the bread comes out clean. Cool 5 minutes, remove from pans and cool completely.

This is a spicy, moist bread with a good pumpkin flavor and a cranberry crunch texture. It's particularly nice with a holiday dinner.

Strawberry Nut Bread

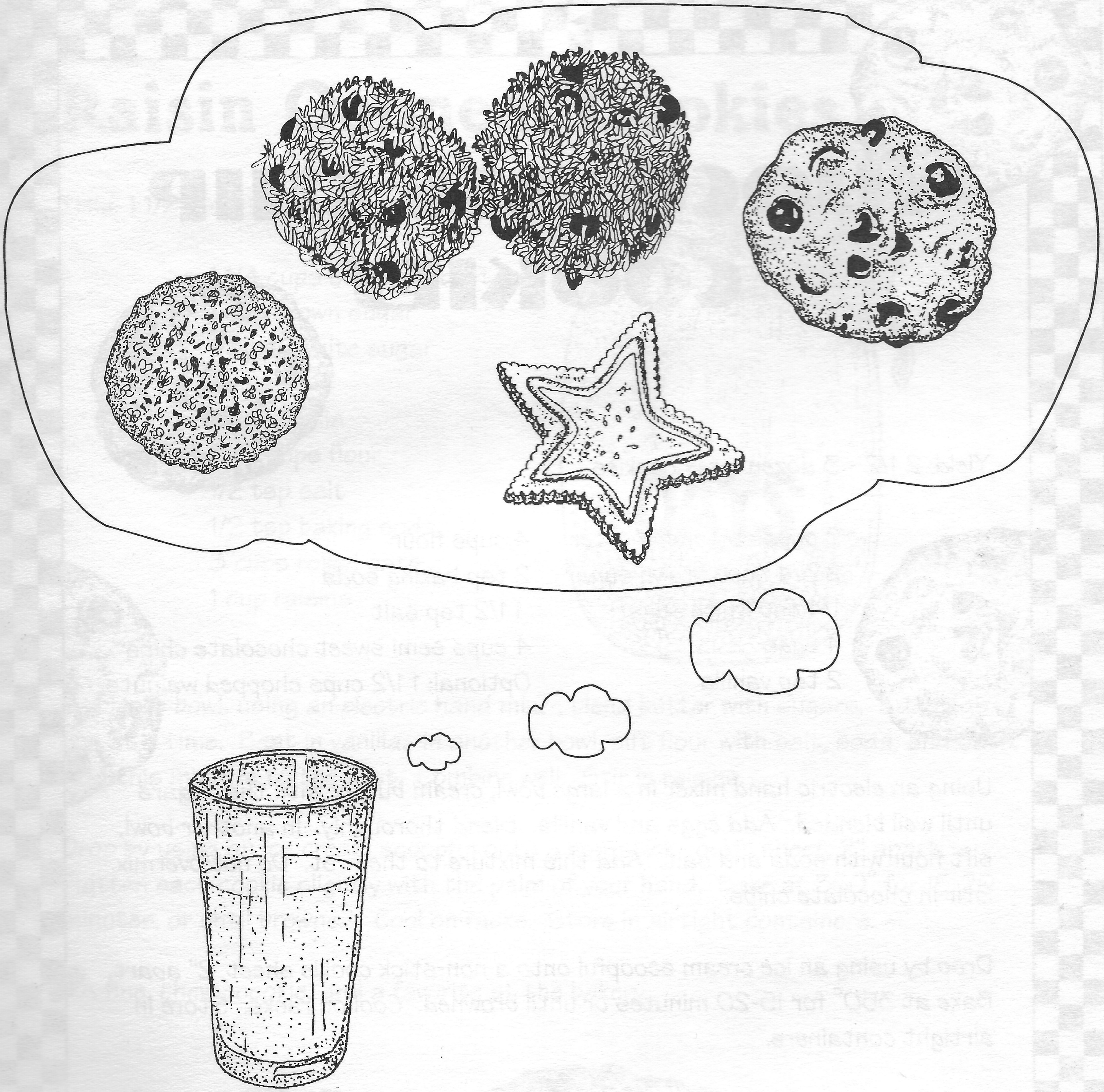
Yield: 2 loaves

3 eggs
1 cup oil
1 1/2 cups sugar
1 tsp vanilla
2 cups fresh strawberries, mashed or chopped fine

3 cups flour
1 tsp baking soda
1 tsp salt
1/4 tsp baking powder
1/2 cup chopped walnuts

Using an elecric mixer in a large bowl, combine eggs, oil and sugar. Blend well. Add vanilla and strawberries. In another bowl, sift flour with the soda, salt and powder. Combine the two mixtures gradually. Stir in nuts. Pour into two bread loaf pans (4" x 8") that have been greased and floured. Bake at 350° for 50-60 minutes, or until a cake tester inserted in the center of the bread comes out clean. Cool 5 minutes, remove from pans and cool completley.

Golden and crispy on the outside, with a moist, fruity inside.



Cookies

CHOCOLATE CHIP COOKIES

Yield: 2 1/2 - 3 dozen large cookies

- 2 cups softened butter
- 2 3/4 cups brown sugar
- 1/4 cup white sugar
- 4 eggs
- 2 tsp vanilla
- 4 cups flour
- 2 tsp baking soda
- 1 1/2 tsp salt
- 4 cups semi sweet chocolate chips
- Optional: 1 1/2 cups chopped walnuts

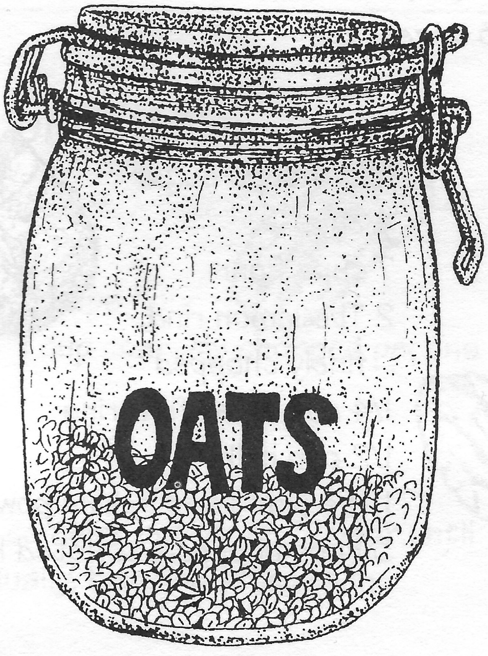
Using an electric hand mixer in a large bowl, cream butter with the sugars until well blended. Add eggs and vanilla. Blend thoroughly. In another bowl, sift flour with soda and salt. Add this mixture to the first. Do not overmix. Stir in chocolate chips.

Drop by using an ice cream scoopful onto a non-stick cookie sheet, 2" apart. Bake at 350° for 15-20 minutes or until browned. Cool on racks. Store in airtight containers.

Everyone has their "favorite" chocolate chip cookie recipe; this is ours, and very popular.

Raisin Oatmeal Cookies

Yield: 1 1/2 dozen very large cookies

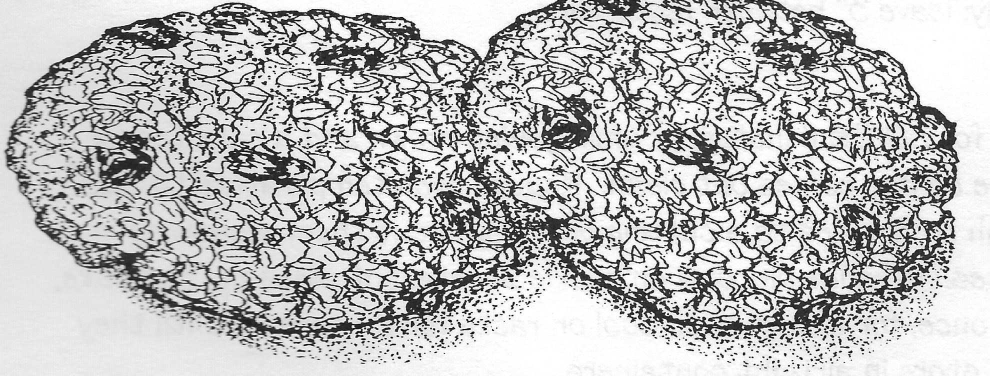


1 1/4 cups softened butter
1 cup brown sugar
1/2 cup white sugar
2 eggs
1 tsp vanilla
1 1/2 cups flour
1/2 tsp salt
1/2 tsp baking soda
3 cups rolled oats
1 cup raisins

In a large bowl, using an electric hand mixer, blend butter with sugars. Add eggs one at a time. Beat in vanilla. In another bowl, sift flour with salt, soda, and oats. Add this mixture to the first. Combine well. Stir in raisins.

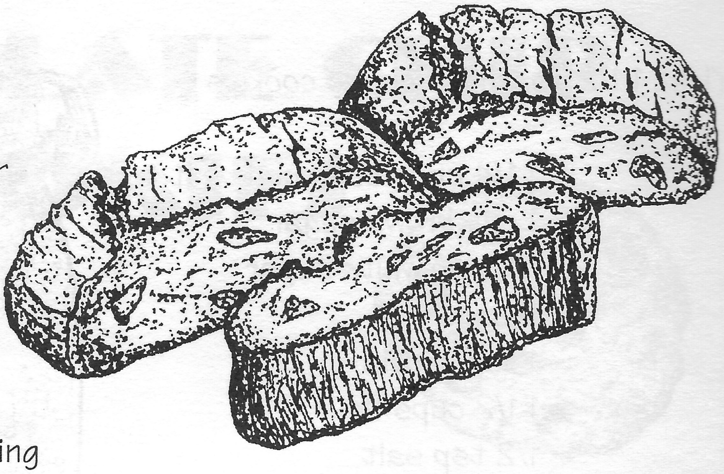
Drop by using an ice cream scoopful onto a non-stick cookie sheet, 2" apart. Flatten each cookie slightly with the palm of your hand. Bake at 350° for 15-20 minutes, or until browned. Cool on racks. Store in airtight containers.

A fine, chewy cookie, and a favorite at the bakery.



Biscotti Cookies

Yield: 3 dozen

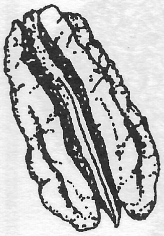


3/4 cup soft butter
2 3/4 cups sugar
4 eggs
7 cups flour
2 Tbs lemon rind,
  finely chopped
1/4 cup anise flavoring
1/2 cup milk
1 Tbs plus 1 tsp baking powder
3 cups chopped, toasted hazelnuts (or almonds)

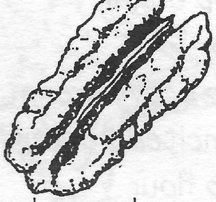
Using an electric hand mixer, in a large bowl combine butter and sugar. Blend well. Beat in eggs. Add flour all at once, and beat until mixture resembles cornmeal. Add lemon rind, anise flavoring, milk and powder. When dough is too stiff to use a mixer, knead the dough using your hands. Stir in hazelnuts.

Turn the dough out on a floured board and knead it several times to distribute the nuts throughout the dough. Divide the dough into fourths; with floured hands form each fourth into a 9" x 2" rectangle. Transfer the dough (with a spatula) onto two greased and floured cookie sheets and flatten slightly; leave 3" between rectangles.

Bake at 375° for 30-35 minutes, or until golden brown and a cake tester inserted in the center comes out clean. Reduce oven temperature to 325°; transfer dough rectangles to a cutting board, and cut them crosswise into 1/2 " thick slices. Arrange biscotti on cookie sheets, cut sides up, and bake, turning them once, for 15 minutes. Cool on racks for 2 hours, or until they are crisp, and store in airtight containers.

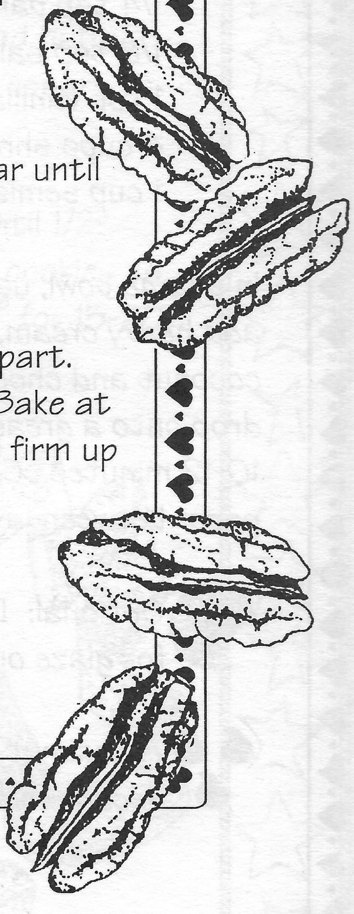


Deb's Pecan Sandies



Yield: 2 1/2 dozen cookies

- 1 1/2 cups soft butter
- 1 cup brown sugar
- 1 1/2 tsp vanilla
- 3 cups flour
- 1 cup coarsely chopped pecans



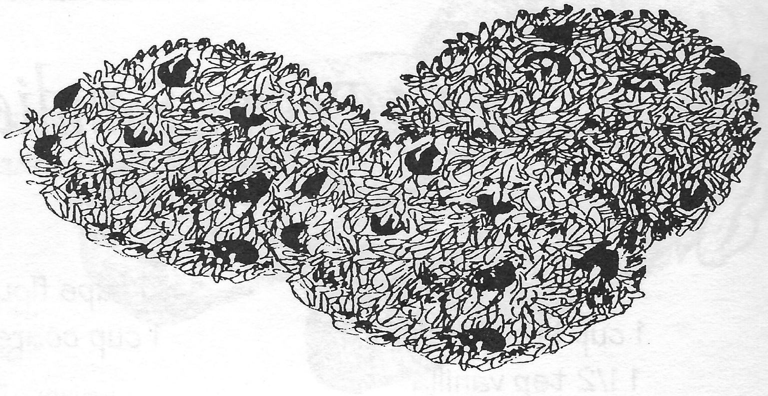
In a large bowl, using an electric hand mixer, combine butter and sugar until well blended. Beat in vanilla. Add flour gradually, blending after each addition. Stir in pecans.

Drop by using an ice cream scoop onto a non-stick cookie sheet 2" apart. Using a fork, make a crisscross mark to flatten the cookie slightly. Bake at 350° for 15-18 minutes until edges are slightly browned. Cookies will firm up while cooling. Store in airtight containers.

♥These have a rich, buttery pecan taste, and a nice short texture.

Chocolate Chip Macaroons

Yield: 20 cookies

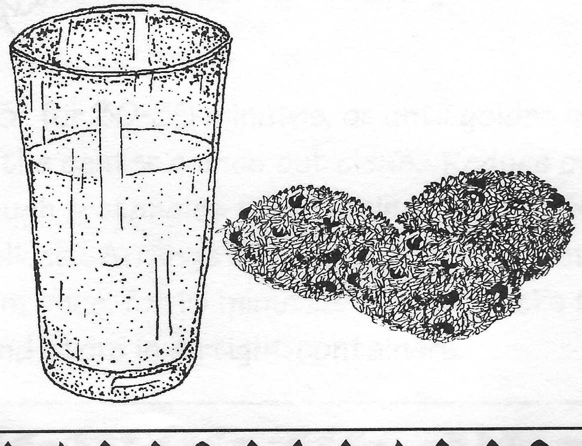


3/4 cup sugar
3 eggs
1/4 cup heavy cream
1 Tbs melted butter
1/3 cup flour
1/4 tsp baking powder
1/8 tsp salt
1 tsp vanilla
4 cups shredded unsweetened coconut (12 oz)
1 cup semisweet chocolate chips (6 oz)

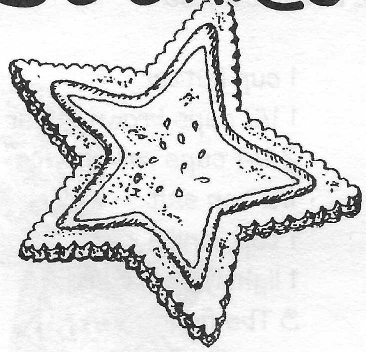
In a large bowl, using an electric hand mixer, beat sugar with the eggs. Gradually add heavy cream, butter and flour. Add baking powder, salt and vanilla. Stir in coconut and chocolate chips. Using a small ice cream scoop or a 1/4 cup measure, drop onto a greased or non-stick cookie sheet about 2" apart. Bake at 350° for 10-12 minutes. Cool cookies on rack. Store in airtight containers, placing waxed paper between layers of cookies to prevent them from sticking.

Optional: Dip bottom of each cookie into warm chocolate glaze (See recipe for glaze on Butterscotch Lace Cookies.). Set upside-down to dry.

A coconut-lover's dream! These are moist, sweet and chewy. Very decadent with the chocolate-dipped bottoms.



Shortbread Cookies

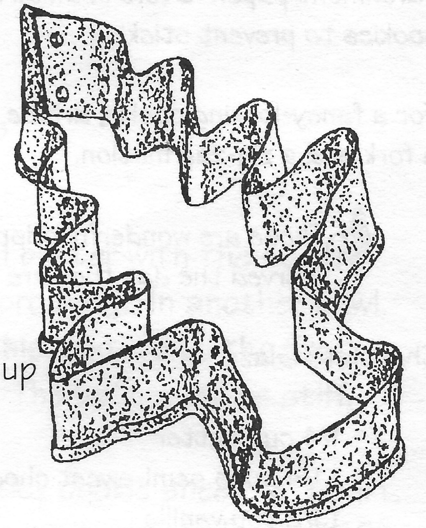


Yield: 4 dozen cookies

2 cups soft butter
1 cup sugar
4 cups flour

In a large bowl, beat butter with a hand mixer until very light and fluffy. Gradually beat in sugar. Stir in flour to blend (this may be necessary to do with your hands).

Roll out dough (using half at a time), on well-floured surface until 1/2" thick. Cut into desired shapes, using cookie cutters. Transfer cookies to non-stick baking sheets using a floured spatula. Bake at 350° for 15-20 minutes or until edges are browned.

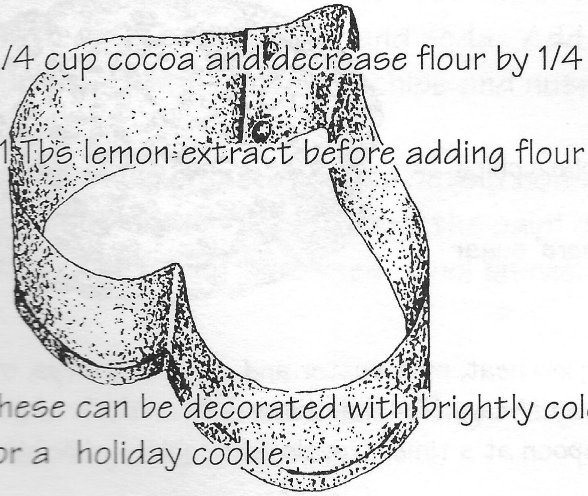


Cool on racks. Store in airtight containers.

Variations:

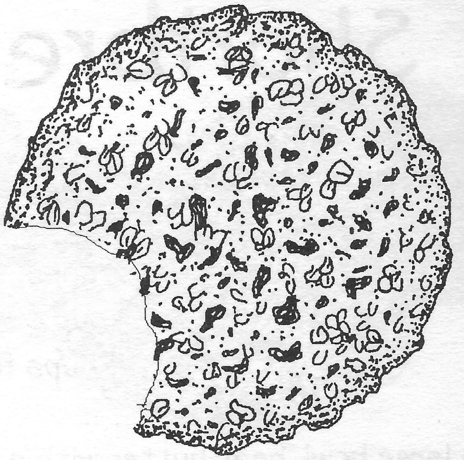
1. Add 1/4 cup cocoa and decrease flour by 1/4 cup

2. Add 1 Tbs lemon extract before adding flour



☆ These can be decorated with brightly colored sugars or frostings for a holiday cookie.

Butterscotch Lace Cookies



Yield: 2 1/2 dozen cookies

1 cup butter
1 1/2 cups brown sugar
2 1/4 cups rolled oats
1/2 tsp salt
1 tsp vanilla
1 lightly beated egg
3 Tbs flour

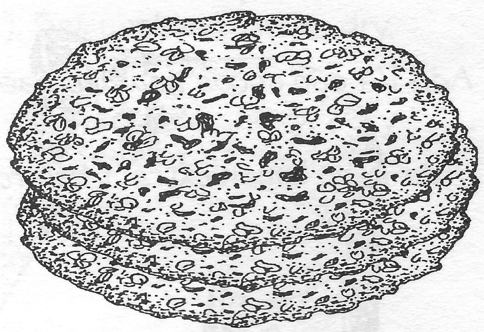
In a large saucepan, melt butter. Remove from heat and stir in brown sugar. Blend well. Stir in oats, salt and vanilla. Beat in egg; stir in flour. Let mixture stand for 15 minutes.

Drop onto a cookie sheet covered with parchment paper by even teaspoonfuls about 3" apart (as they bake, they will spread to large, flat rounds). Bake until lightly browned and bubbly, about 5-6 minutes at 350°. Watch carefully - they burn easily! Remove from cookie sheet with a spatula, as soon as they are firm, and cool on racks covered with parchment paper. Store in an airtight container, placing waxed paper between layers of cookies to prevent sticking.

For a fancy-looking cookie, drizzle with chocolate glaze across the top of each cookie, using a fork and a zig-zag motion.

These are wonderful crisp cookies with an elegant appearance. They are best served the day they are made.

Chocolate Glaze:

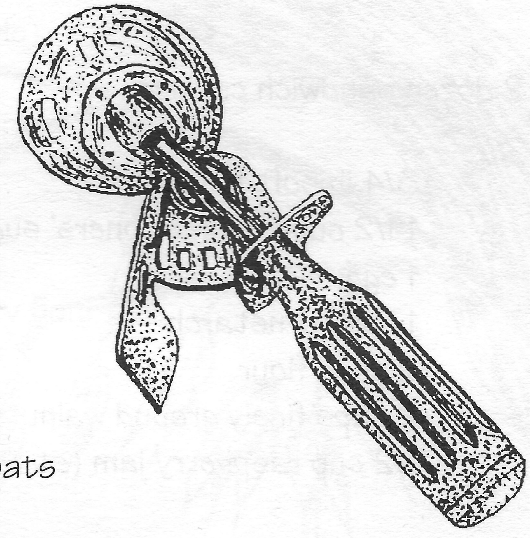


1/4 cup butter
1 1/4 cups semi-sweet chocolate chips
1 1/2 tsp vanilla
2 1/8 cups sifted confectioners' sugar
1/2 cup heavy cream

In the top of large double boiler over low heat, melt butter and chocolate chips, stirring until melted. Add vanilla. Whisk in sugar and heavy cream and stir until smooth. If glaze is very thick, add some hot water, a tablespoon at a time. Drizzle over cookies while glaze is still warm, in a zig-zag motion.

Cadillac Cookies

Yield: about 2 dozen cookies



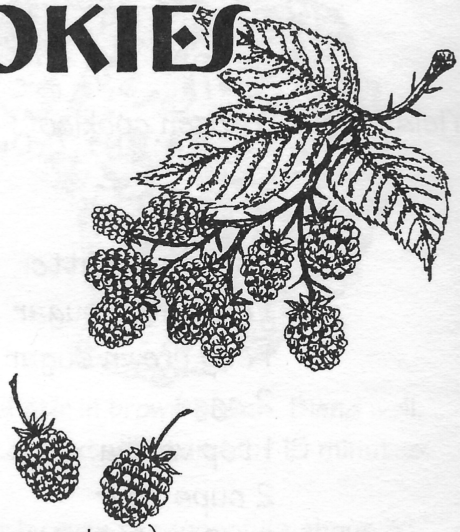
- 1 cup soft butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups flour
- 2 1/2 cups finely ground oats (using food processor)
- 1/2 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 2 cups semisweet chocolate chips
- 1 1/2 cups chopped pecans or walnuts

Using an electric hand mixer, in a large bowl, cream butter with the sugars until well blended. Add eggs and vanilla. Blend thoroughly. In another bowl, sift flour with oats, salt, powder and soda. Add this mixture to the first. Do not overmix. Stir in chocolate chips and nuts. The batter will be stiff.

Drop by using an ice cream scoopful onto a non-stick cookie sheet, 2" apart. Flatten each cookie with a spatula or the palm of your hand. Bake at 350° for 15-20 minutes or until browned. Cool on racks. Store in an airtight container.

These cookies are irresistible! They are chewy, crunchy and will satisfy anyone's sweet tooth.

LINZER HEART SANDWICH COOKIES



Yield: 2 dozen sandwich cookies

3/4 lb soft butter
1 1/2 cups confectioners' sugar
1 egg
1 cup cornstarch
2 cups flour
2 cups finely ground walnuts
1/2 cup raspberry jam (at room temperature)

Using an electric hand mixer in a large bowl, cream butter with sugar until well blended. Add egg. Slowly beat in cornstarch and flour, scraping down the sides of bowl. Sprinkle in walnuts and stir. Gather dough into a ball, wrap in clear plastic, and chill for 4 hours.

Roll out dough 1/4" thick on lightly floured surface. Cut into heart shapes with cookie cutter. Using the center of a doughnut cutter, cut out the center of half of the hearts. Use a spatula to place cookies on a non-stick baking sheet 1" apart.

Bake at 350° for approximately 12-15 minutes or until edges are lightly browned. Cool on racks. Sift confectioners' sugar only on the hearts with the centers cut out. Spread 1 teaspoon of jam on each of the solid hearts. Sandwich the cookies together by placing the sugared hearts on top of those spread with jam. Store cookies in an airtight container.

Variations: Substitute apricot, strawberry or peach jam for raspberry.

A very special cookie - the buttery flavor and the crunchy, short texture of the cookie compliments the sweet jam inside.

Whole Wheat Peanut Butter Cookies

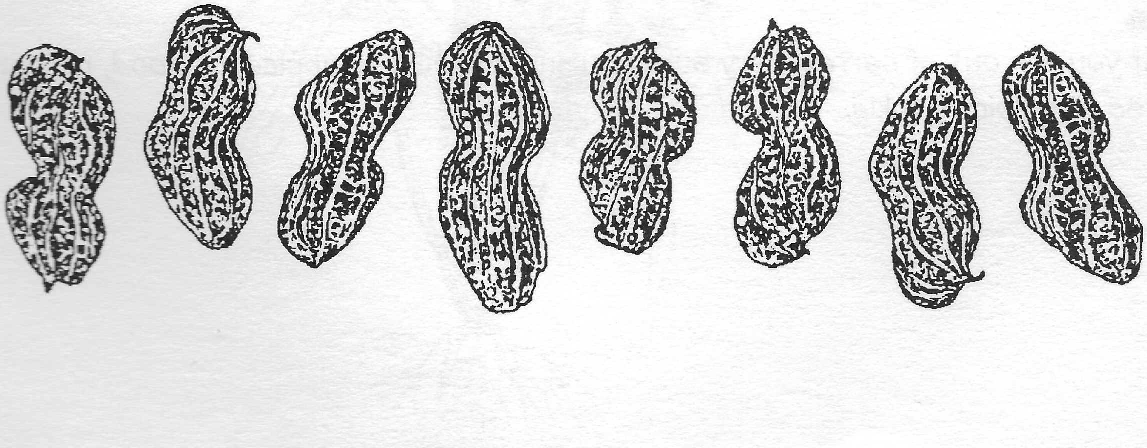
Yield: about 28 cookies

- 1 1/2 cups oil (soy or vegetable)
- 1 1/2 cups maple syrup
- 2 cups creamy peanut butter
- 1 Tbs vanilla
- 1 Tbs baking powder
- 1 cup oatbran
- 1 1/4 cups whole wheat pastry flour
- 1 cup coconut
- 2 1/2 cups rolled oats
- 1 cup water
- 1 cup chopped peanuts

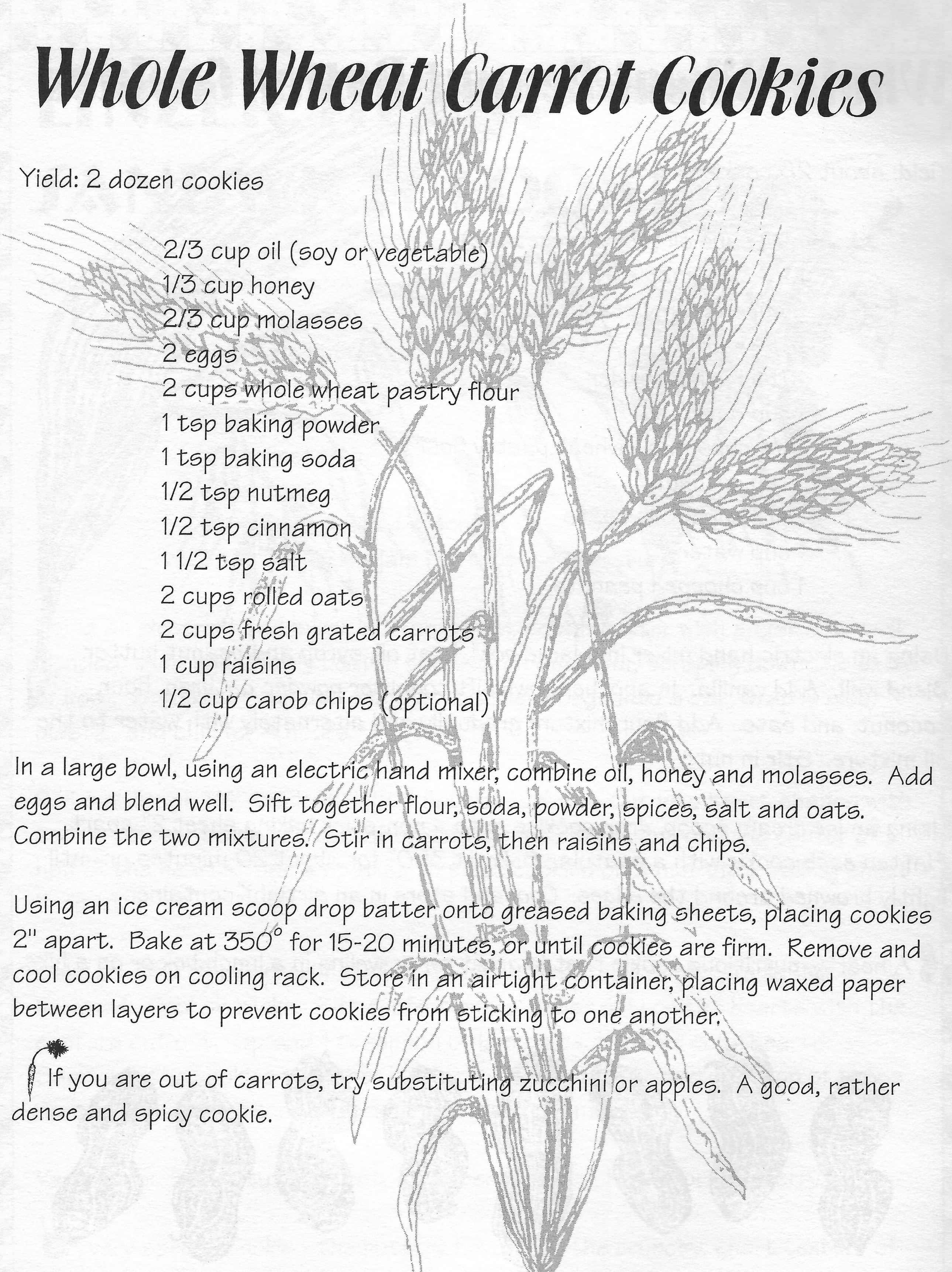
Using an electric hand mixer in a large bowl, beat oil, syrup and peanut butter. Blend well. Add vanilla. In another bowl, sift together powder, oatbran, flour, coconut, and oats. Add flour mixture gradually and alternately with water to the oil mixture. Stir in nuts.

Using an ice cream scoop, drop cookies onto a non-stick baking sheet 2" apart. Flatten each cookie with a spatula. Bake at 350° for about 20 minutes or until lightly browned around the edges. Cool and store in an airtight container.

A hearty, nutritious cookie that is great for traveling in a lunch box or on a hike.



Whole Wheat Carrot Cookies



Yield: 2 dozen cookies

2/3 cup oil (soy or vegetable)
1/3 cup honey
2/3 cup molasses
2 eggs
2 cups whole wheat pastry flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp nutmeg
1/2 tsp cinnamon
1 1/2 tsp salt
2 cups rolled oats
2 cups fresh grated carrots
1 cup raisins
1/2 cup carob chips (optional)

In a large bowl, using an electric hand mixer, combine oil, honey and molasses. Add eggs and blend well. Sift together flour, soda, powder, spices, salt and oats. Combine the two mixtures. Stir in carrots, then raisins and chips.

Using an ice cream scoop drop batter onto greased baking sheets, placing cookies 2" apart. Bake at 350° for 15-20 minutes, or until cookies are firm. Remove and cool cookies on cooling rack. Store in an airtight container, placing waxed paper between layers to prevent cookies from sticking to one another.

If you are out of carrots, try substituting zucchini or apples. A good, rather dense and spicy cookie.

BARS

Carol's Peanut Butter Bars

Yield: 12 bars

2/3 cup soft butter
1 cup creamy peanut butter
2 cups brown sugar
3 eggs
1 tsp vanilla
1 cup flour
1 cup peanut butter chips

Using an electric mixer, in a large bowl, combine butter, peanut butter and sugar. Blend well. Add eggs and vanilla.
Gradually add flour. Stir in peanut butter chips. Spread mixture in a 9" x 13" greased and floured pan. Bake at 350° for about 30 minutes, or until nicely browned and a cake tester inserted in the center comes out clean. Allow to cool for 20 minutes. Cut into 12 bars. Store in an airtight container.

This is a very simple and delicious dessert. If you love peanut butter, you'll love these soft and chewy bars.

Cheesecake Brownies

Yield: 18 bars

Brownie Base:

- 1/2 cup butter
- 2 cups semisweet chocolate chips
- 1 cup sugar
- 4 eggs
- 2 tsp vanilla
- 1/2 tsp almond extract
- 1/2 tsp salt
- 1 cup flour

Topping:

- 1 lb soft cream cheese
- 1/4 cup soft butter
- 4 eggs
- 1 cup sugar
- 1 tsp vanilla
- 1/4 cup heavy cream
- 2 Tbs flour

Make Base:

In a double boiler, melt butter with chocolate chips, stirring often to blend. In the meantime, in a large bowl using an electric hand mixer, combine sugar and eggs. Add extracts and salt. Add cooled, melted chocolate and butter. Blend. Stir in flour. Spread into a greased and floured 9" x 13" pan. Set aside.

Make Topping:

In a large bowl, using an electric hand mixer, blend cream cheese and butter. Add eggs and sugar, then vanilla and heavy cream. Stir in flour. Pour topping over base, being careful not to stir up base. Bake at 350° for about 45 minutes or until lightly browned and puffed in the center. Cool completley. Chill for at least 2 hours. Carefully cut into 18 bars. Store in airtight container in the refrigerator.

☆ Save room for these double-layered, very dense, rich and sweet bars - they're well worth it!

Deb's Raspberry Oatmeal Bars

Yield: 18 bars

Base:

3 cups flour
1/2 cup sugar
1 cup brown sugar
1 tsp baking powder
1/2 tsp salt
2 tsp cinnamon
1/2 tsp ground cloves
1 cup soft butter
2 eggs, slightly beaten
1/2 tsp almond extract
1 1/2 cups raspberry jam
(to be spread overbase)

Make Base:

Using an electric mixer, in a large bowl, mix together flour, sugars, powder, salt and spices. Cut in butter until mixture resembles coarse corn meal. Add eggs and blend. Add almond extract and beat until well combined. Spread batter into greased and floured 9" x 13" baking pan. Bake at 350° for 20 minutes. Remove from oven. Gently heat and stir raspberry jam over very low heat. Spread evenly over base. Set aside.

Topping:

1/2 cup brown sugar
1 cup almonds
1 cup rolled oats
1/2 cup shredded coconut
1/2 tsp cinnamon
1/2 tsp almond extract
1/2 cup melted butter
1/4 cup heavy cream

Make Topping:

Using food processor, mix brown sugar, almonds, oats, coconut and cinnamon until well combined but not a fine powder. Add almond extract, butter and heavy cream and pulse processor a few times until mixture is blended. Do not overblend. Spread topping over jam, return to oven and broil about 8-10 minutes until lightly browned. Cool pan on rack and cut into 18 bars. Store bars in an airtight container.

Coconut and nuts give these an interesting texture. They have a spicy pastry base with a chewy, sweet topping.

Lemon Cheesecake Bars

Yield: 18 bars

Base:	1 1/2 cups flour 2/3 cup confectioners' sugar 1/4 tsp salt	3/4 cup cold butter, cut in cubes 3/4 cup chopped toasted almonds
Topping:	1 lb. softened cream cheese 2/3 cup sugar 3 eggs	1/3 cup fresh lemon juice 1/2 tsp vanilla 1/2 tsp lemon extract
Frosting:	2 1/2 cups confectioners' sugar 1/2 cup melted butter	1/2 tsp lemon extract 3 Tbs milk

Make Base:

In a large bowl, using an electric mixer, blend flour, sugar and salt on low speed. Add cold butter and blend until mixture begins to hold together. Add almonds. Press dough into a 9" x 13" greased and floured pan. Bake at 350° for 15 minutes. Cool completely.

Make Topping:

In a large bowl whip cream cheese with sugar until fluffy. Add eggs and beat well. Add remaining ingredients and blend well. Spread topping over cooled base. Bake again for 30 minutes or until topping is set. Let cool completely.

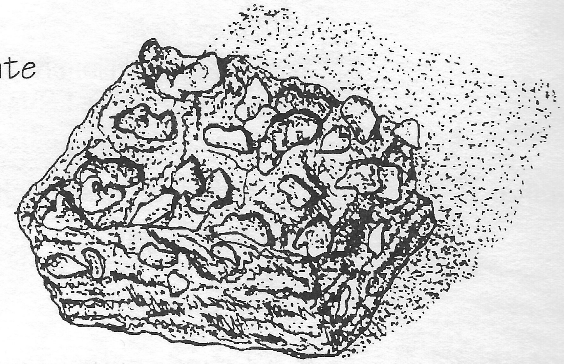
Make Frosting:

In a medium size bowl, beat all the ingredients together until smooth. Frost the cooled bars quickly before the frosting sets up. Chill for 2 1/2 hours. Carefully cut into 18 bars. Store in an airtight container in the refrigerator.

These bars have a sweet, nutty pastry crust, a cheesecake topping and a zesty frosting. For the serious sweet tooth!

FUDGEY BROWNIES

Yield: 18 bars



6 oz unsweetened chocolate
1 cup plus 2 Tbs butter
6 eggs
3 cups sugar
1 Tbs vanilla
6 Tbs cocoa
1 1/2 cups flour
1/2 cup coarsely chopped walnuts

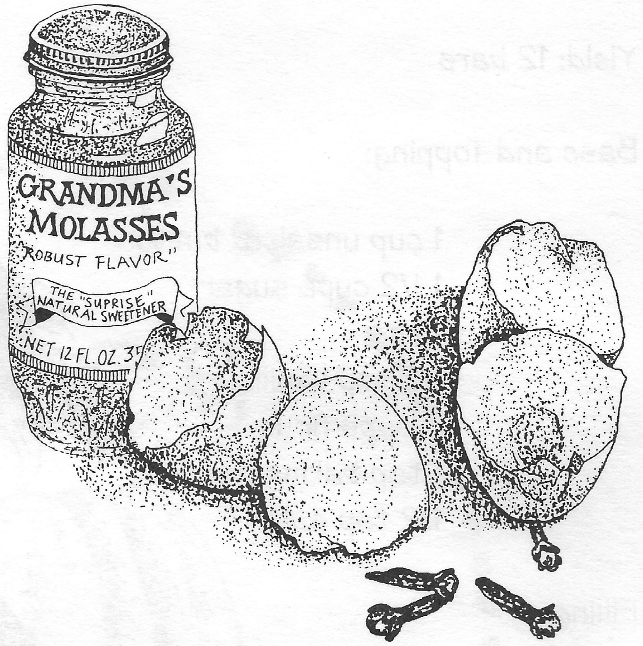
Optional: additional walnuts to garnish the tops of brownies

In the top of a double boiler, slowly melt chocolate and butter together. Remove from heat and stir until smooth. Let cool. In a separate bowl, blend eggs and sugar with an electric hand mixer until thick and lemon colored. Stir the chocolate mixture into the sugar and eggs until well blended. Add vanilla and cocoa. Add flour, but do not overmix. Fold in walnuts. Spread mixture in a 9" x 13" greased and floured pan. Sprinkle optional walnuts on top of brownies. Bake in 350° oven for about 45-50 minutes or until center is just set, but be careful not to overbake. Allow brownies to cool for 30 minutes before cutting into 18 bars. Store in airtight containers.

Dense, rich, moist and purely chocolate!

HERMITS

Yield: 18 bars



1 cup soft butter
1 cup plus 2 Tbs sugar
2 eggs
3 Tbs molasses
2 1/2 cups flour
2 1/4 tsp baking soda
2 1/4 tsp cinnamon
1/2 tsp salt
3/4 tsp ground cloves
1 1/4 cup raisins

Using an electric mixer, in a large bowl, combine butter and sugar. Blend well. Add the eggs and molasses and beat thoroughly. In another bowl sift flour with soda, cinnamon, salt and cloves. Add this mixture to the butter mixture and blend well. Stir in raisins. Spread mixture in a 9" x 13" greased and floured pan. Bake at 350° for about 40 minutes or until a cake tester inserted in the center comes out clean. Allow to cool for 20 minutes. Cut into 18 bars. Store in an airtight container.

These bars are sweet, spicy and very easy to make. They taste especially good on a cool, autumn day.

BLACK EYED SUSANS

Yield: 12 bars

Base and Topping:

1 cup unsalted butter
1 1/2 cups sugar
1 egg
1/2 tsp vanilla
3 cups flour
1 tsp baking powder
1/2 tsp salt

Filling:

6 oz semisweet chocolate chips
8 oz softened cream cheese
2/3 cup heavy cream
1/2 tsp vanilla

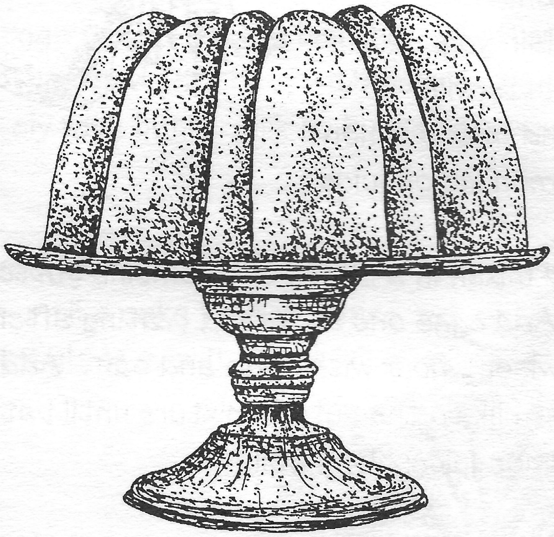
Make Base and Topping:

In a large bowl, using an electric mixer, blend butter and sugar thoroughly. Add egg and vanilla and blend well. In a separate bowl, sift flour with powder and salt. Add this mixture gradually to the butter mixture. The dough will be stiff. Press half of the dough into a 9" x 13" greased and floured pan, and reserve the remaining dough for the top.

Make the Filling:

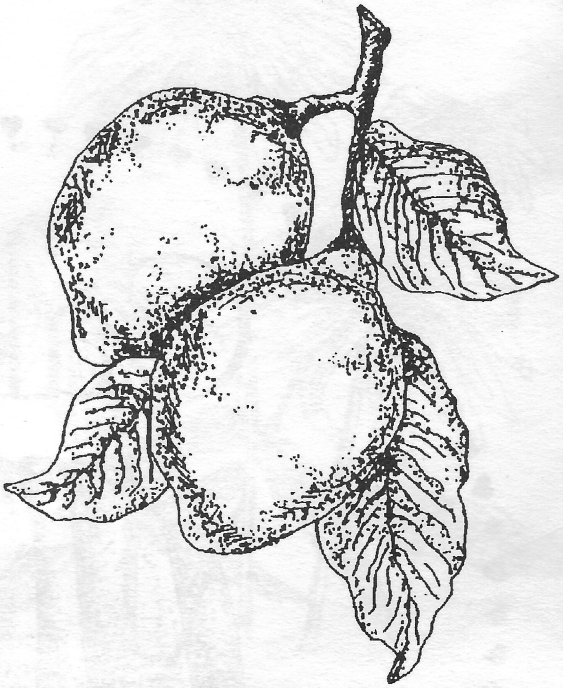
In a double boiler, melt the chocolate chips, stirring often to blend. In the meantime, in a medium bowl, blend cream cheese and heavy cream together. Whip until fluffy. Add the cooled chocolate, beat well. Add vanilla. Spread filling evenly over base. Crumble remaining topping over filling, leaving it in dime-size pieces. Flatten the topping slightly, carefully using the palm of your hand. Bake at 350° for about 45 minutes or until topping is nicely browned and filling is set. Cool completely. Cut into 12 bars. Store in airtight container.

Cakes



Lemon Yogurt Cake

Yield: One 9" bundt or tube cake



1 cup unsalted butter
3 cups sugar
5 eggs
1 tsp vanilla
3 cups flour
1/2 tsp baking soda
1/2 tsp salt
1/2 cup plain yogurt
1/2 cup buttermilk
grated rind of one lemon
1/4 cup fresh lemon juice

Using an electric hand mixer, in a large bowl, combine butter with sugar. Beat until light and fluffy. Add eggs one at a time, beating after each addition. Add vanilla. In another bowl, sift flour with soda and salt. Add flour alternately with yogurt and buttermilk to the butter mixture until batter is well blended. Add lemon rind and lemon juice; blend well.

Pour batter into greased and floured 9" bundt or tube pan. Bake at 350° for about 50-60 minutes or until a cake tester comes out clean. Cool cake in pan 10 minutes. Invert onto platter and cool completely. Dust with confectioners' sugar.

This cake is rich and buttery, with a delicate lemon flavor.

Bernie's Kentucky Butter Cake

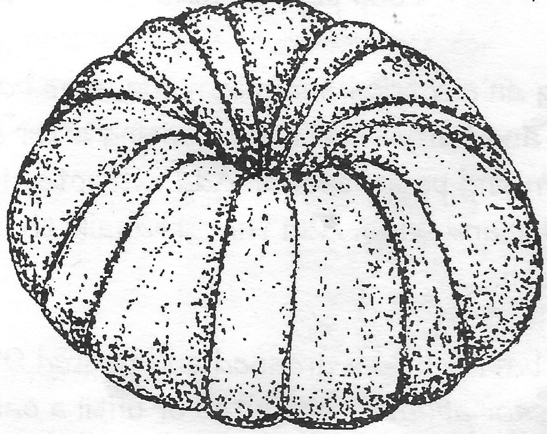
Yield: One 9" tube or bundt cake

1 cup soft butter
2 cups sugar
4 eggs
2 tsp vanilla
1 cup buttermilk

3 cups flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt

Using an electric hand mixer in a large bowl, combine butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla. In another bowl, sift flour with powder, soda and salt. Add flour mixture alternately with buttermilk to butter mixture. Blend until smooth and silky.

Pour batter into greased and floured 9" bundt or tube pan. Bake at 350° for about 50 minutes, or until a cake tester comes out clean. While cake is still warm in pan, pour warm glaze over it. Cool 20 minutes and invert onto plate.



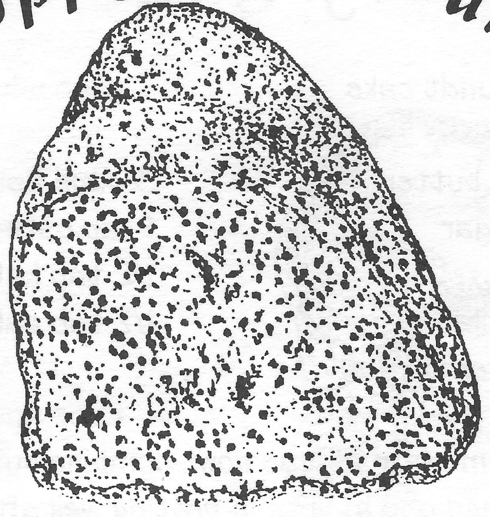
Glaze:

1/2 cup sugar
1/4 cup butter
1 1/2 tsp vanilla
2 Tbs water

In medium saucepan, combine and heat all ingredients. Stir and simmer until mixture begins to bubble. Pour over cake.

This has to be "the best loved cake" at the Baker's Cafe. It is a sinfully rich and delicious pound cake, with a fine, soft texture and a sweet glaze that is poured over cake while it's still warm - yum!

Poppy Seed Cake



Yield: one 9" bundt or tube cake

1 cup soft butter	1 tsp vanilla
1 1/2 cups sugar	1/2 tsp almond extract
4 eggs	2 1/4 cups flour
1 cup sour cream	1 tsp baking powder
1 cup poppy seeds	1 tsp baking soda

Using an electric hand mixer, in a large bowl, cream butter and sugar until light and fluffy. Add eggs, beating after each addition. Blend in sour cream and poppy seeds. Add extracts. In another bowl sift together flour, powder and soda. Add this gradually to the other mixture, blending until smooth.

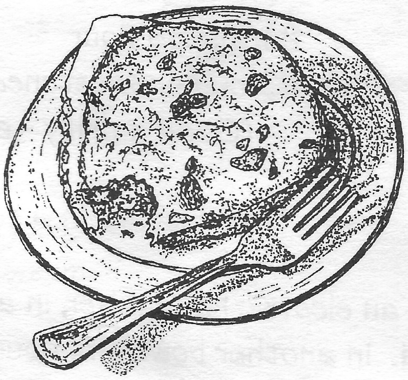
Pour batter into a greased and floured 9" bundt or tube pan. Bake at 350° for about 60 minutes or until a cake tester comes out clean. Cool cake in pan for 10 minutes and invert onto plate. Cool completely and dust with confectioners' sugar.

☆ This is perfect for those who don't care for gooey, frosted cakes. It is rich and moist, with an interesting "crunch" from the poppy seeds.

CARROT CAKE

Yield: One 9" x 13" cake (about 18-20 servings)

4 eggs
1 1/4 cups oil (vegetable or soy)
2 cups sugar
2 cups flour
1 tsp salt
2 tsp baking soda
1 tsp nutmeg
2 tsp cinnamon
3 cups fresh grated carrots
1 cup chopped walnuts



In a large bowl, using an electric hand mixer, combine eggs, oil and sugar. Beat well. Sift together in another bowl, flour, salt, soda and spices. Add flour mixture to oil mixture. Fold in carrots. Stir in nuts.

— or 2 9" pans ... 45-50 min @ 350°

Pour batter into a greased and floured 9" x 13" pan. Bake at 350° for 40-45 minutes or until cake tester comes out clean. Cool in pan for 10 minutes, then invert onto platter. Cool completely. Frost with:

Buttercream Frosting:

20 oz Philly cream cheese
8-10 oz butter
1.5 tsp vanilla
scant 2 C. sifted (strained) confectioners sugar

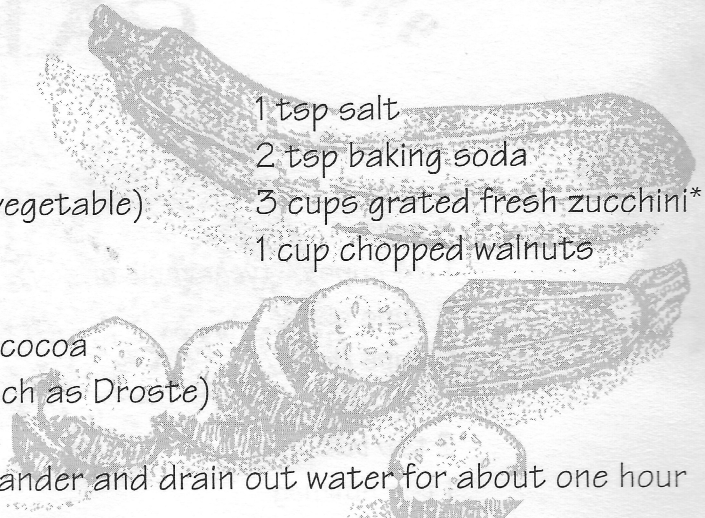
1 cup softened butter
1 tsp vanilla
2 cups sifted confectioners' sugar

Beat butter with an electric hand mixer or food processor until soft; add vanilla, then sugar. Frost only the top of cake. Garnish with walnut halves.

☆ We often use this recipe when making wedding cakes. It is well liked, keeps well and decorates beautifully - a real crowd pleaser!

Chocolate Zucchini Cake

Yield: One 9" bundt or tube pan



- 4 eggs
- 2 cups sugar
- 1 1/4 cups oil (soy or vegetable)
- 1 Tbs vanilla
- 2 1/2 cups flour
- 1/3 cup unsweetened cocoa
  (Good quality - such as Droste)
- 1 tsp salt
- 2 tsp baking soda
- 3 cups grated fresh zucchini*
- 1 cup chopped walnuts

*set zucchini in a colander and drain out water for about one hour

Using an electric hand mixer, in a large bowl, combine eggs, sugar and oil. Blend in vanilla. In another bowl, sift flour with cocoa, salt and soda. Add flour mixture to oil mixture and blend. Fold in zucchini. Do not overmix. Stir in nuts.

Pour batter into greased and floured 9" bundt or tube pan. Bake at 350° for 45-50 minutes, or until cake tester comes out clean.

Cool in pan 20 minutes, then invert onto plate. Frost cake with:

Cream Cheese Frosting:

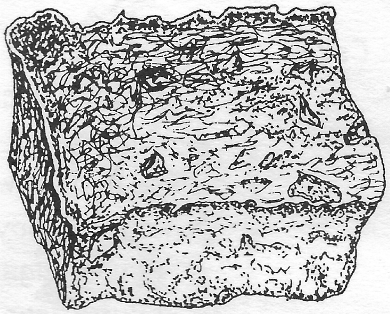
- 4 oz soft cream cheese
- 2 Tbs soft butter
- 1 tsp vanilla
- 1 cup plus 2 Tbs sifted confectioners' sugar

Using a mixer or food processor, blend cream cheese and butter until smooth. Add vanilla, the sugar and beat until very smooth. Drizzle over cooled cake. Garnish with chopped walnuts.

A chocolate lover's delight! The combination of chocolate and moist zucchini is surprisingly spectactular. We've had customers complain of addiction to this cake!

Ruth's Oatmeal Cake

Yield: One 9" x 13" cake (about 18-20 servings)



Cake:	1 1/2 cups water	1 tsp vanilla
	1 cup white sugar	2 eggs slightly beaten
	1 cup brown sugar	1 3/4 cups flour
	1 cup rolled oats	1 tsp cinnamon
	1/2 cup butter	1 tsp baking soda
		1/2 tsp salt
Topping:	1/2 cup butter	1 cup shredded coconut
	1 cup brown sugar	1 cup chopped walnuts
	1 tsp vanilla	1/3 cup heavy cream

Make Cake:

In a large saucepan, bring water to a boil. Add sugars, oats and butter. Simmer and stir for a few minutes until well blended. Remove from heat when butter has melted, and add vanilla. Allow to cool thoroughly. Whisk in eggs.

In a bowl, sift flour with cinnamon, soda and salt. Gradually stir flour mixture into other mixture.

Pour batter into a 9" x 13" greased and floured teflon baking pan. Bake at 350° for 30 minutes. Cake should look shiney and spongey. While cake is baking make topping.

Make Topping:

In a large saucepan, melt butter. Remove from heat and blend in brown sugar. Stir in vanilla, coconut and nuts. Add heavy cream and stir well.

Cool cake in pan for 10 minutes. Spread topping on the cooled cake. (It's easiest to do this step with your hands). Return cake to oven and <u>broil</u> for 8-10 minutes or until topping is bubbly and browned. Cool and let set for at least 2 hours before cutting into squares.

Ruth has shared with us so many delectable recipes. This one is a great combination of a very moist cake complimented by a sweet, crunchy topping.

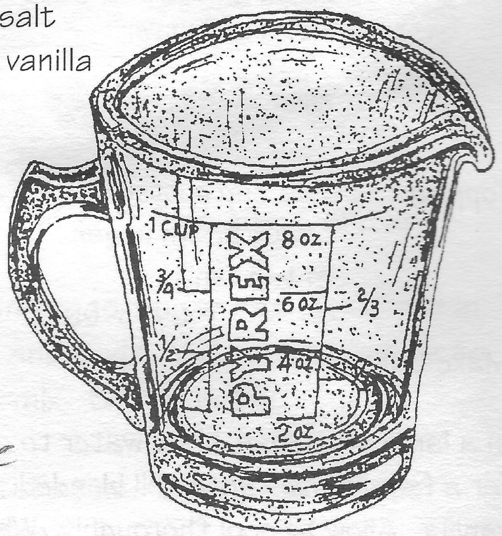
(*) Too much batter! (cupcakes w/ extra)

BAKER'S CHOCOLATE CAKE

Yield: One 9" bundt or tube pan

Cake:

- 2 cups water
- 1 cup butter
- 1/2 cup unsweetened cocoa
- 1 cup oil (soy or vegetable)
- 4 cups sugar
- 4 cups flour
- 1 cup buttermilk
- 4 eggs
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp vanilla



Glaze:

- 1/4 cup butter
- 1 1/3 cups semisweet chocolate chips
- 1/2 cup heavy cream
- 1/2 tsp vanilla
- 2 1/3 cups confectioners' sugar
- * 1-2 Tbs water, if needed
- + 1/2 tsp powdered espresso coffee

Make Cake:

In a large saucepan, bring water and butter to boil. Reduce heat and add cocoa and oil. Stir all together and heat until mixture is well combined. Cool slightly. In a large bowl combine flour and sugar. Add chocolate mixture all at once and beat with an electric mixer. Add buttermilk; blend. Add eggs one at a time, beating after each addition. Sprinkle in remaining ingredients; beat well.

Pour batter into greased and floured 9" bundt pan. Bake at 350° for about 50-60 minutes or until cake tester comes out clean. Cool cake in pan 10 minutes. Invert onto platter and cool completely. Drizzle warm glaze over cooled cake.

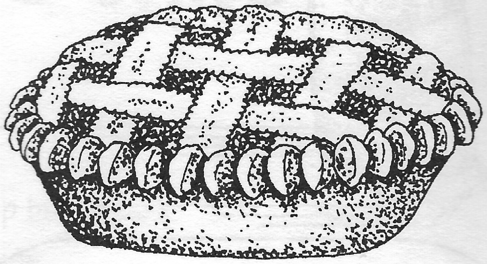
Make Glaze:

In a large saucepan, melt butter. Over very low heat, whisk in chocolate chips, stirring constantly until melted. Blend in heavy cream and vanilla until smooth. Add sugar, gradually whisking until mixture is well combined. If consistency is too thick, add a little water, 1 tablespoon at a time, until you are able to drizzle or pour glaze over cake smoothly.

This is a favorite at the bakery. It is dense, moist and delicious.

PIES!

Pie Crust



Yield: 2 single 10" pie crusts

2 1/2 cups flour
1 cup cold unsalted butter, cubed
1 tsp salt
1/4 cup cold water

Optional: 1 tsp sugar

Using a food processor, measure flour, butter and salt into the bowl. Process for 2 minutes. Pulse until mixture resembles fresh bread crumbs. Sprinkle in cold water, and process for 15 seconds. Gather the dough and knead lightly on floured surface, until gathered into a ball. May be used right away or chilled briefly.

Roll out half of the dough on floured surface into a round 1 1/2" larger than inverted pie plate. Transfer dough into pie plate and trim edges 1/2" beyond edge. If pie is to be filled and crust will be pre-baked, fold edge under and flute with a fork. If pie will need a top crust, leave edge free, fill pie, place same size crust on top, fold top crust under bottom crust and press slightly to seal. Flute edges with a fork and cut air vents in top.

☆ Be sure not to overblend butter - this will result in a heavy rubbery crust. The mixture should remain light and dry, not oily and pasty. In the heat of the oven, the small bits of butter and flour puff up under the pressure of the steam created by the moisture in the dough. A tender flakey crust will be achieved this way.

→ ④ crumpled parchment paper

Blind baking Crust: ~400 x 15min w/ wts + then ~15min w/o wts.

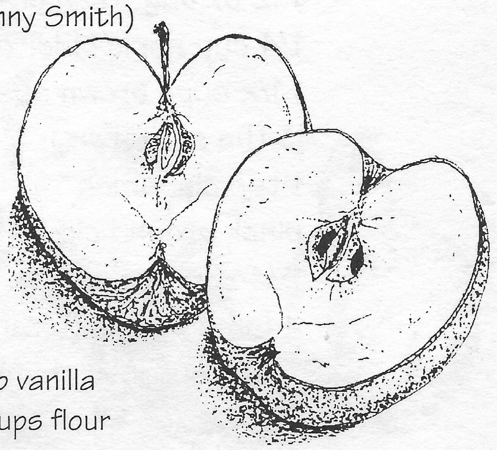
Try Freezing before baking. Can use ↓ temp (~375° F)

APPLE CRUMB PIE

Yield: One 10" pie

Filling:

8 apples, peeled, cored and chopped in large chunks. (We prefer Granny Smith)
1/3 cup sugar
2 Tbs flour
1/2 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp ginger



1 10" prepared pie crust

Crumb Topping:

1/2 cup soft butter
3/4 cup sugar
3/4 tsp cinnamon
1/2 tsp vanilla
1 1/4 cups flour

Make Filling:

In large mixing bowl, stir sugar, flour and spices together with a wooden spoon. Add apples. Toss apples to coat evenly. Spoon into pie shell. Top with crumb topping. Bake at 375° for about 60 minutes or until evenly browned and cake tester reveals juicy, soft apples.

Make Topping:

Using an electric hand mixer, combine butter and sugar in medium size bowl. Add cinnamon and vanilla. Blend well. Add flour gradually using a wooden spoon, and mix until topping resembles fresh bread crumbs. Do not overmix.

Variations: Substitute for apples: Fresh sliced peaches, blueberries, sliced pears or cherries
Use 7-8 cups of fruit

OR

Omit the crumb topping and make a top pastry crust. Be sure to cut air vents in the top. Decorate with leaf and apple shapes cut from the dough, and seal them with a few drops of milk painted on the crust.

A delicious version of an American classic. Everyone loves this one.

Cranberry Apple Pie

Yield: One 10" pie

1 12 oz bag fresh cranberries (about 3 3/4 cups)
1/4 cup apple cider or juice
1 1/2 cups brown sugar
3 Tbs cornstarch
1 tsp cinnamon
pinch ground cloves
3/4 cup raisins
4 large apples (Granny Smith) peeled, cored, and cut into chunks

One prepared 10" pie crust
One recipe pie crust to make lattice top

In a medium saucepan heat cranberries and apple cider to boiling. Lower heat. Cook until cranberries begin to pop. Remove from heat; do not overcook and allow mixture to become saucy. Set aside and cool slightly.

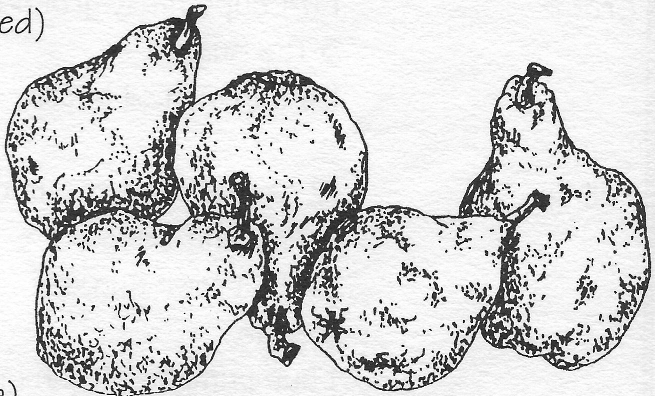
In a large bowl, sift together sugar, cornstarch, cinnamon and cloves. Stir in raisins. Add apples. Add cranberries and mix well. Spoon mixture into the prepared pie crust. Top with lattice crust. Paint the top crust with an egg wash (one egg whisked together with 2 teaspoons water). Sprinkle top lightly with white granulated sugar. Bake pie at 375° for about 60-70 minutes or until evenly browned. Cool pie and serve with a dollop of sweet whipped cream.

This pie is tasty and tart, and makes a wonderful addition to a holiday menu.

PEAR MINCEMEAT PIE

Yield: One 10" pie

6 pears, peeled and cored
1/2 fresh orange (rind included)
1/2 fresh lemon (rind included)
1 cup raisins
1 cup sugar
1/4 tsp allspice
1/4 tsp mace
1/4 tsp cinnamon
1/8 tsp ginger
2 Tbs orange liqueur
2 drops bitters (Angostura)



One 10" prepared pie crust
One recipe pie crust to make lattice top

In a blender or food processor, chop pears, orange and lemon.

In large saucepan, combine all fruit, raisins, sugar and spices. Bring to a boil, reduce heat and simmer 1 1/2 hours, stirring occasionally until thick. Remove from heat. Add orange liqueur and bitters. (This mixture will keep refrigerated for 2 weeks). Spoon into pie shell. Top with lattice crust. Paint with egg wash (one egg whisked together with a few drops of water). Sprinkle top with a little white granulated sugar. Bake at 425° for 15 minutes, reduce heat to 350° and continue baking for 30-40 minutes or until top is lightly browned and center is set. Cool slightly and serve.

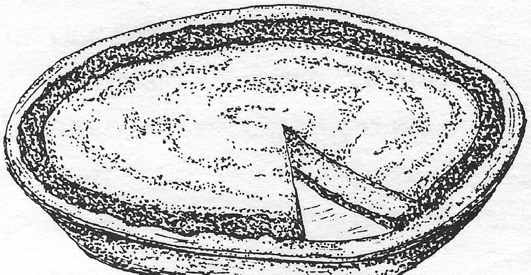
This vegetarian recipe is a more wholesome and nutritious version of the traditional mincemeat pie made with beef suet. It has a wonderful, festive appearance, and a spicy, tart flavor.

Pumpkin Cheesecake Pie

Yield: One 10" pie

Crust:
- 1 1/4 cups finely ground graham crackers
- 3 Tbs sugar
- 1/4 cup melted butter

Filling:
- 12 oz softened cream cheese
- 6 Tbs white sugar
- 6 Tbs brown sugar
- 3 eggs
- 1 cup pumpkin (fresh or canned purée)
- 1/2 tsp cinnamon
- pinch ground cloves
- 1/4 tsp nutmeg
- 1/4 tsp ginger



Make Crust:

In a medium bowl, sift together graham crackers with sugar. Stir in butter and blend well. Press mixture into a 10" pie plate and set aside.

Make Filling:

Using an electric hand mixer (or food processor), in a large bowl beat cream cheese until light and fluffy. Add sugars and beat. Add eggs; blend well. Add remaining ingredients and beat until well combined. Pour filling into pie shell. Bake at 350° for about 50 minutes or until filling is set and slightly browned around the edges. Cool. Serve with whipped cream.

A rich and spicy cheesecake. Perfect for a holiday dessert.

Carol Keane